

# Cuvelier Los Andes

Cuvelier  
Los Andes

Valle de Uco  
Mendoza - Argentina

CABERNET  
SAUVIGNON

2016

## CABERNET SAUVIGNON 2016

«Terroir pure expression »

### VARIETAL COMPOSITION

100 % Cabernet Sauvignon

Alcohol: 13%

Acidity: 5,55 g/L

Residual Sugar: 1,8 g/L

PH: 3,73

Dry Extract :30,5 g/L

### PRODUCTION

Production: 21 730 bottles

Fermentation: 9 to 12 days at 26° C in stainless steel tanks

Maceration: Once the vats are full, the grapes undergo a 5 to 6 days cold maceration before the alcoholic fermentation takes place. The whole maceration process takes 25 to 35 days.

Malolactic Fermentation : 100%

Aging: In French oak barrels during 11 months



[www.cuvelierlosandes.com](http://www.cuvelierlosandes.com)

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