

TASTING NOTES

CHEVAL *des* ANDES 2003

Cheval des Andes is a fusion between the renowned Saint-Emilion «*Premier Grand Cru Classé A*»: **Château Cheval Blanc** and **Terrazas de los Andes**, an Argentine winery specialized in Premium high altitude winemaking for more than two decades.

Such magical encounter results in a refined, subtle and complex “**Grand Cru of the Andes**” that combines the savoir-faire of the assemblage with French origin varieties planted in **1929** in the best high altitude terroirs of Mendoza:

Las Compuertas, Luján de Cuyo.



CHEVAL *des* ANDES 2003

Las Compuertas, Luján de Cuyo, Mendoza, Argentina



Varieties

Malbec (41%), Cabernet Sauvignon (41%), Petit Verdot (18%).

Colour

Deep, intense ruby-red, with violet glints on the rim.

Aroma

Gentle notes of evolution as some Bordeaux 2003 (also a hot year in France), like home-made marmalade, leather and chocolate that are combined with figs and dry fruits. Residual notes of tobacco, spices and cacao.

Palate

Very elegant, well-balanced. Sweet, ripe and rounded tannins mix harmoniously with a long and velvet finish. Nice structure handled looking forward for an elegant, rounded and not too heavy wine.

Harvest date

April, 2003