

TASTING NOTES

CHEVAL *des* ANDES 2006

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 2006

Las Compuertas, Luján de Cuyo, Mendoza, Argentina



Varieties

Malbec (60%), Cabernet Sauvignon (35%), Merlot (5%).

Colour

Great color intensity, contributed mainly by Malbec. Of deep violet-blue highlights that indicate its youth.

Aroma

Opens with a fresh nose, with subtle notes of pink grapefruit and orange blossom, followed by fresh red fruit, as strawberry, blackcurrant and cherry. Upon agitating, complexity shows up, notes of black pepper and rosemary, typical expression of a Cabernet Sauvignon of good maturity, that combines harmoniously with mentholated aromas, followed by raspberry and sour cherry.

Palate

First approach to mouth is wide and complex. Silky and mature tannins that combines with elegant notes of smoke and tobacco. Unctuous, juicy, with a long and persistent finish. A wine that perfectly combines its young vivacity with the elegance of a mature structure.

Harvest date

April, 2007