



CHEVAL des ANDES

2015



WINEMAKING

- **Blend:** 69 % Malbec, 31 % Cabernet Sauvignon
- **Barrels:**
 - 35 % new and 65 % second use - 100 % French oak.
 - 80 % 225 lts. barrels.
 - 20% 400 and 500 lts. tonneaux.
- **Production:**
 - 57,071 bottles.
 - 1920 Magnums.
 - 54 Jeroboams.
- **Alcohol:** 14 %
- **pH:** 3,7
- **Residual Sugar:** 1,16 g/l
- **Total Acidity:** 5,25 g/l
- **TPI:** 59

TASTING NOTES

The color of this Cheval des Andes reflects the fresh conditions of harvest 2015: a lively ruby red color with sharp red highlights.

The nose is elegant and discrete. Reveals captivating aromas of liquorice, menthol and camphor that play along with the primary notes of wild fruits, black fruits and blueberries. These aromas leave space for an intense tertiary bouquet of anise, leather, clove and balsamic.

The mouth is sharp, fresh and subtle. Its precise balance between the finesse characteristic of the year 2015, the rounded midpalate delivered by our octogenarian Malbecs and the structure of the Cabernet Sauvignon, give life to a very soft and delicate wine with a long aging potential.

PAIRING

Pork tenderloin served with eggplant, honey, anise and soy *empanadas* and cucumber pickles.

CLIMATIC CONDITIONS

“We define 2015 as a year *saved by the rain*. The high temperatures registered from winter to summer delivered a premature phenology. Besides, the heavy rains and low temperatures during the month of February helped achieved a better balance and slow ripeness. This resulted in good acidity and absence of overripe aromas.

In general, 2015 is a very elegant, discrete and subtle year with a more distinct Bordeaux style than its predecessors. Therefore, we were able to achieve good balance and low alcohol levels.

Overall, the harvest took 15 days: the last week of March was allocated for Malbecs that preserved all its fragrance and freshness, and the first week of April for the Cabernet Sauvignon.

From a winemaking point of view, 2015 marks a change in the barrels used, where we drastically increased the proportion of 400 and 500 liters tonneaux that helped preserve even more the crispiness of the fruit.”

Lorenzo PASQUINI, Gerente Técnico y Enólogo de Cheval des Andes.

