

CHEVAL DES ANDES



2016

Las Compuertas, Luján de Cuyo, Mendoza, Argentina
Paraje Altamira, Valle de Uco, Mendoza, Argentina

A 'Grand Cru' from Argentina', Cheval des Andes was born from the meeting of two cultures. It combines the vision and expertise of Château Cheval Blanc with high altitude viticulture in the Mendoza region where Malbec and Cabernet Sauvignon grow in challenging conditions in the foothills of the Andes mountains.

CLIMATIC CONDITIONS

An atypical vintage in Mendoza marked by El Niño, a cyclical phenomenon caused by the warming of the equatorial Pacific Ocean. This resulted in heavy rainfall between October and December.

A wet and rainy spring with lower than usual temperatures.

In contrast, a particularly hot summer in the months of January and February.

The El Niño effect resulted in lower yields, especially for the Estate's Malbec.



THE GROWTH CYCLE



Thanks to the spring rainfall during budburst and veraison, the phenological cycle was delayed by 20 days.

However, thanks to the higher than usual temperatures which followed and the very dry summer (January/February), the vines produced lower yields than normal of small but rich and concentrated berries.

HARVEST: from 23 March to 25 April.

YIELD: 35hl/ha.

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CELLAR WORK

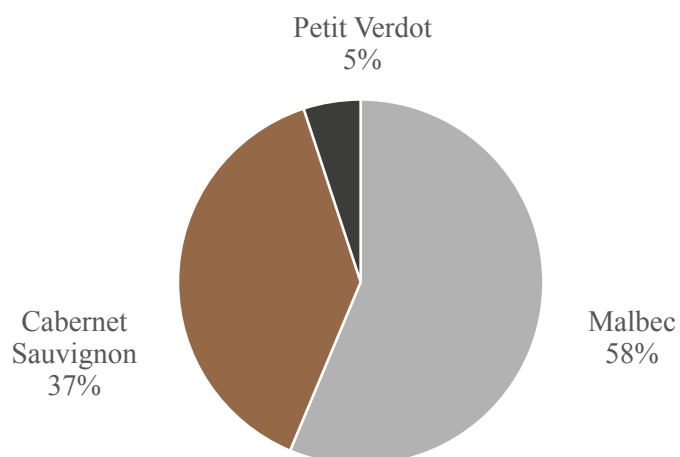
In the 2016 vintage, 100% of the grapes came from the top 'terroirs' of Las Compuertas and La Consulta. The resulting wines have good ageing potential and are notable by their precision, balance and freshness.

Following a careful selection process, the vintage was vinified in small stainless-steel vats (80hl). The 2016 vintage was aged for 14 months in oak; 2/3 in 225 litre barriques and 1/3 in larger 400 litre barrels.

70% of the wine was aged in new oak and 30% in 1-year-old barrels. All of the barrels were made from oak from Central France. The barrels used to age this vintage of Cheval des Andes were made by world-class French coopers; Taran-saud, Darnajou, Demptos and Sylvain.



BLEND



TECHNICAL INFORMATION

Alcohol (% by vol.)	14
Ph	3,80

TASTING NOTES

Cheval des Andes 2016

Intense shiny red with purple hints.

Very intense aromatic expression. The bouquet of aromas of red fruit (cherry, wild strawberries) and spices is intensified by the freshness and complexity of the wine.

On the palate, the balance of this wine is predominant. A supple and fresh attack add a lovely liveliness. Soft, precise tannins bring an attractive structure with an elegant finish.