

CHEVAL DES ANDES

2017

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 encounter of two cultures. It combines the vision and expertise of Château Cheval Blanc with high altitude viticulture in the Mendoza region. Here Malbec and Cabernet Sauvignon are cultivated under pure and natural conditions in the foothills of the Andes mountains.

CLIMATIC CONDITIONS

An atypical vintage marked by a very cold spring with temperatures below zero.

Conversely, the months of December, January and February were scorching with a severe heatwave with high temperatures during day and night. On January 27th, temperatures reaching 39°C were recorded in the vineyard and 27,8°C in the middle of the night, the highest in the last one hundred years.

Eventually, the cycle ended with cooler temperatures around March and April enabling grapes to ripen slowly and to harvest each plot with optimum ripeness and no stress. "Mosaic" harvest until April 10th ending with Cabernet Sauvignon.



THE GROWTH CYCLE



Flowering started on November 3rd, a week in advance for the region. In the meantime, the grapevine suffered severe spring frosts from bleeding until budburst, causing coulure mainly in the old Estate's Malbec.

The scorching summer heat led the team to manage water deficit carefully.

LENGTHY HARVEST: from March 6th to April 10th.
YIELD : 35 hL/ha.

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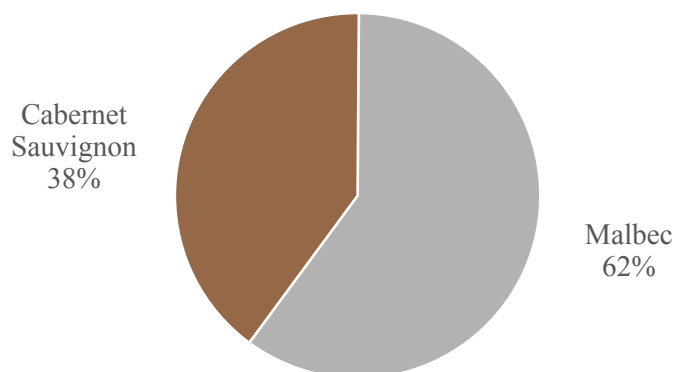
CELLAR WORK

Before vatting, grapes are carefully sorted. Cellar work respects plot origin with the concept of “one plot, one tank” from 30 to 80 hL. Maceration lasts from 21 to 28 days.

The wine is then aged in bordelaise barrels (225L), 400-liter barrels, and 25 hL foudres 50 % new oak. For the 2017 vintage, the barrel cellar consists of 90% French oak and 10% threefold Austrian/Slovenian and Hungarian oak.



BLEND



TECHNICAL INFORMATION

Alcohol (% by vol.)	13,9
Ph	3,81

TASTING NOTES

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An impressive deep, ruby red with shiny garnet reflections.

The initial nose is intensely aromatic with fresh fruits (redcurrant), floral (violet) with peppery, mint notes and delicate wood.

On the palate, the attack is supple with silk tannins. The smoothness of Malbec blends with the elegance of Cabernet Sauvignon providing both balance and length.