

CHEVAL DES ANDES



2018

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

Cheval des Andes, the ‘Grand Cru’ of the Andes, is the fruit of a fusion between two cultures combining the vision and expertise of Château Cheval Blanc with high altitude wine-growing in the Mendoza region. Under challenging climatic conditions, this is where Malbec and Cabernet Sauvignon unite in a blend which is born at the foot of the Andes mountain range.

CLIMATIC CONDITIONS

The 2018 vintage was a classic for Mendoza, characterised by sunny, hot days with low humidity. Rainfall in December and January meant that hydric stress was minimal during the summer and low rainfall in February and March contributed to the healthy condition of the bunches.

Significant thermal amplitude during this period created perfect conditions for producing quality wines.



THE GROWTH CYCLE



The phenolic cycle began in the first week of September with the bleeding of the vine shoots and followed its course steadily...

Thanks to the vagaries of the weather, bud burst was later than in previous vintages and this affected the yield in some sectors of our Las Compuertas estate.

Even so, after veraison, the maximum diurnal temperature increased bringing about fast and well-balanced maturation. As a result, the window for harvesting was short and dry and the grapes in all varieties were of excellent quality and health.

HARVEST: 12 March to 4 April.
YIELD: 35 qq/h

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CELLAR WORK

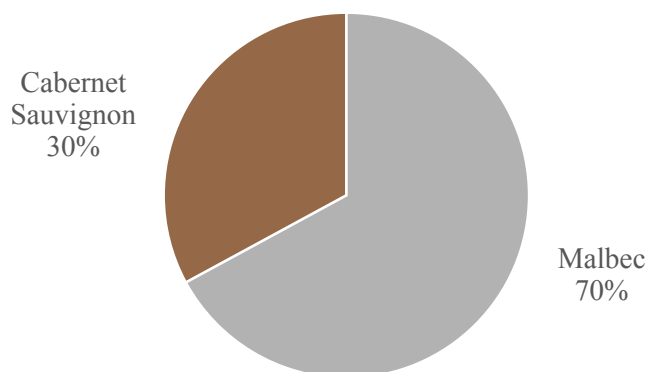
The grapes were transported in lorries equipped with thermal blankets to the winery where they were meticulously and manually classified. Our work in the winery respects the origin of each parcel following the principle of 'one parcel, one tank'. These have a capacity of between 30-80 hl.

Following this, we begin the vinification process with the least possible intervention. The ageing process is carried in 40% 225 litre Bordeaux barrels, 40% 400 litre barrels with the remaining 20% in 2,500 litre foudres, 50% of which are new oak.

In the 2018 vintage, our barrel park was made up of 85% French oak and 15% triple Austrian, Slovenian and German oak.



BLEND



TECHNICAL INFORMATION

Alcohol (% by vol.)	14,5
Ph	3,73

TASTING NOTES

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Intense and shiny ruby red colour.

The first nose is filled with fresh red and black fruits, such as cherry and plum. Then, subtle and elegant notes of liquorice and vanilla develop from delicate integration with the oak.

On the palate, a soft and supple attack quickly develops into ample structure and personality. A long and flattering finish invites you to continue discovering this wine.