

CHEVAL DES ANDES

2019

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 2019 harvest was first characterized by some rainy episodes during spring while early summer was marked by 3 heat waves during which the water management of the vineyard was of the utmost importance. Fortunately, the cycle continued with dry weather and good thermal amplitude which resulted in a high quality harvest.



THE GROWTH CYCLE



The start of the budding period was early compared to previous cycles, starting in mid-September at Finca Las Compuertas and later at Finca Altamira. The spring rains during flowering resulted in the need for a precise sorting of grapes considering their maturity during veraison. Then the ripening period continued with optimal conditions that allowed for a gradual and very precise harvest.

HARVEST: March 14 to April 4.
YIELD: 35 qq/h

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CELLAR WORK

The clusters were transported to the winery in trucks equipped with thermal blankets, and classified manually.

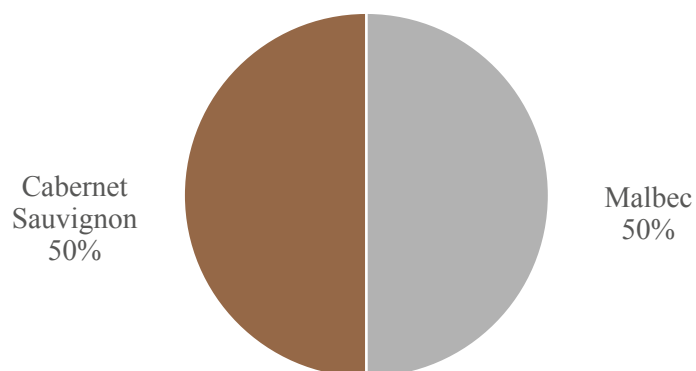
Our work in the winery is based on a respectful intervention, caring for the origin of each plot under the concept "one plot, one tank".

For this harvest, the barrel room was made up of 80% French oak and 20% of a blend of Austrian, Slovenian and German oak.

Maturation was carried out 40% in 225-liter barrels, 40% in 400-liter barrels and 20% in 2,500-liter foudres, 50% of which were new oak.



BLEND



TECHNICAL INFORMATION

Alcohol (% by vol.)	14,2
Ph	3,80

TASTING NOTES

At first glance, the wine is brilliant, with an intense ruby red color with garnet hues.

The nose is filled with intense notes of fresh red fruits such as cherries, currants and plums with touches of herbs and flowers that remind us of violets and lavender. Little by little, subtle spicy notes with hints of vanilla, cedar and liquorice develop from the elegant integration with the oak.

Refreshingly smooth on the palate, with great personality, elegant tannins and a sharp and balanced acidity.

Cheval des Andes 2019 invites us to enjoy its freshness and complex youth and also to discover it over the years.