

TECHNICAL SHEET

CUVÉE DEL MAULE - 2010

HARVEST

Handpicked in 10 to 15kg crates, clusters sorted in the parcels.

BLEND	GRAPE VARIETAL	PRUNING	SOIL TYPE
42%	Cabernet-sauvignon	Double guyot and trellising	Black volcanic sand and clay
20%	Carignan	Gobelet	Decomposition of granite with pieces of quartz and clay
16%	Carmenere	Double guyot and trellising	Black volcanic sand and clay
10%	País	Gobelet	Decomposition of granite with pieces of quartz and clay
7%	Merlot	Double guyot and trellising	Black volcanic sand and clay
5%	Zinfandel	Gobelet	Decomposition of granite with pieces of quartz and clay

We are setting up long-term relationships with our grapes suppliers. They were all selected because of their organic methods. No chemicals whatsoever were spread in their vineyards. We also advise them on pruning and green works to maintain low yields and a good sanitary situation.

WINE-MAKING

For cabernet-sauvignon and merlot, grapes are de-stemmed and sorted berry per berry before a 4 to 6 days cold maceration. Then we undergo a traditional 3 weeks Bordeaux-typed maceration (or Burgundy-typed depending on the shape of the tank). Fermentation happens with natural native yeasts. Most of the extraction is done at the beginning of the alcoholic fermentation and temperature of the tanks never exceeded 24°C to better preserve varietals fruits aromas.

Carmenere, carignan and pais are fermented in carbonic maceration, also with indigenous yeasts. No oenology products nor chemicals were added, not even sulfites. To avoid oxidation, all tanks were pressed at the end of the alcoholic fermentation at a density around 1000.

Zinfandel and small lots of Carignan and Pais were co-fermented in small open tanks in a traditional Burgundy-typed red maceration using pigeage for extraction, again mostly at the beginning of the alcoholic fermentation.

ANALYSIS

Alcohol: 14.3% by vol.

PH: 3.58

Free sulfites: 0,011mg/L

Total sulfites: 0,051g/L

AGRICOLA CUVELIER LIMITADA

GIRO : ELABORACIÓN Y COMERCIALIZACIÓN DE VINO / RUT : 76.091. 434-7
NUEVA PROVIDENCIA 1363. OF 1102 / PROVIDENCIA 7500576 / SANTIAGO / CHILE
WWW.AGRICOLACUVELIER.CL

EMBOTELLADO POR AGRICOLA CUVELIER LTDA.
**Agrícola
Cuvelier**



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AGEING PROCESS

Malolactic fermentation and ageing happened in 4 to 5 years-old French barrels not to damage the wine with oak taste but to ensure a good micro-oxygenation and therefore a good stability of the wine in the long term. Once again neither sulfites nor anything else was added at all in the wine throughout the whole process except at the bottling stage in late May 2011 to prevent all risk during transport.

AGEING POTENTIAL

Drink now and up to 7 years

TASTING NOTE

Balanced and complex nose of red fruits, strawberry, raspberry and blueberry enriched with touches of anis and white mint. In the mouth, tannins are soft and thin. You will enjoy its balance, complexity, roundness and acidity which bring an amazing length with a final note of spices and coffee.

EARTHQUAKE BLEND

Operations are based in Cauquenes, Southern Maule region, right at the epicenter of the huge last 27th of February earthquake. As you can see from the pictures, it has been a tremendous shock though we feel fortunate because among the team, nobody died nor was badly wounded and we managed to save 80% of our 2009 vintage... though the blend had to be rethought!



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