

TECHNICAL SHEET

CUVÉE DEL MAOLÉE - 2012

HARVEST

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

BLEND	GRAPE VARIETAL	PRUNING	SOIL TYPE
40%	Cabernet-sauvignon	Double guyot and trellising	Black volcanic sand and clay
23%	Carignan	Gobelet	Decomposition of granite with pieces of quartz and clay
23%	País	Gobelet	Decomposition of granite with pieces of quartz and clay
7%	Merlot	Double guyot and trellising	Black volcanic sand and clay
7%	Cinsault	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

Most of the cabernet-sauvignon grapes have been de-stemmed and sorted berry per berry before a 4 to 6 days cold maceration. Fermentation happens with natural native yeasts. Most of the extraction has been done through pump-overs at the beginning of the alcoholic fermentation and the temperature of the tanks never exceeded 24°C to better preserve varietals fruits aromas.

Carignan and país are fermented in carbonic maceration, also with indigenous yeasts. Cinsault, merlot have been fermented in small open tanks in a traditional Burgundy-typed red maceration using punch-downs for extraction, again mostly at the beginning of the alcoholic fermentation and manually pressed before the end of the fermentation. Neither oenology products nor chemicals have been added, not even sulfites. To avoid oxidation, all tanks were slowly pressed before the end of the alcoholic fermentation.

ANALYSIS

Alcohol: 13.5% by vol.

PH: 3.68

Volatile Acidity: 0,56 g/L

Free sulfites: 17 mg/L

Total sulfites: 40 mg/L

Agriícola
Cuvelier

EMBOTELLADO POR AGRICOLA CUVELIER LTDA.



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

TECHNICAL SHEET

CUVÉE DEL MAOLEE- 2012

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 have been added at all in the wine throughout the whole process except 35 mg/L at the bottling stage in late February 2012.

AGEING POTENTIAL

5 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.

EMBOTELLADO POR AGRICOLA CUVELIER LTDA.

**Agrícola
Cuvelier**

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