

TECHNICAL SHEET

CUVÉE DEL MAUTATA - 2014

HARVEST

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

BLEND	GRAPE VARIETAL	PRUNING	SOIL TYPE
33%	Cabernet-sauvignon	Double guyot and trellising	Clay loam
20%	Carignan	Gobelet	Decomposition of granite with pieces of quartz and clay
17%	País	Gobelet	Decomposition of granite with pieces of quartz and clay
10%	Carmenere	Cordon and trellising	Clay loam
10%	Merlot	Double guyot and trellising	Clay loam
10%	Cabernet Franc	Cordon and trellising	Clay loam

No chemicals whatsoever were spread in their vineyards.
Short pruning and manual green works to maintain low yields and a good sanitary situation

WINE-MAKING

Cabernet-sauvignon, Cabernet franc, Merlot and Carmenere 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 punch-downs in open small open vats 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 pais are fermented in carbonic maceration, also with indigenous yeasts. 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: 13.6% by vol.
PH: 3.57
Volatile Acidity: 0,79 g/L
Free sulfites: 17 mg/L
Total sulfites: 32 mg/L

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
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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 have been added at all in the wine throughout the whole process except 35 mg/L at the bottling stage in late April 2014.

AGEING POTENTIAL

6 to 8 years

TASTING NOTE

Balanced and complex nose of red fruits, strawberry, raspberry and blueberry enriched with touches of thyme 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 pepper and mocha.

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