

CHEVAL DES ANDES

2020

Balance Malbec, Cabernet Sauvignon and return of Petit Verdot

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, Cabernet Sauvignon and Petit Verdot unite in a blend which is born at the foot of the Andes mountain range.

CLIMATIC CONDITIONS

The 2020 harvest was a warm and dry vintage until mid-March.

At the beginning of the season, the spring months had moderate temperatures and low humidity. The summer, on the other hand, stood out for its high temperatures, mainly between the months of November and February.

This vintage was mainly marked by a heat wave (maximum temperatures up to 38/39°C) which took place from the last week of February until mid-March.



THE GROWTH CYCLE

The phenological cycle began with the weeping of the vines during the first days of September in all the varieties and in both vineyards, located in Las Compuertas, Lujan de Cuyo and in Paraje Altamira, Uco Valley.

Bud break began in a heterogeneous way on September 26 for Malbecs and on October 1 for Cabernet Sauvignon, followed by a very favorable flowering that gave us excellent yields.

Veraison proceeded normally and with fast progress, the heat waves contributed to accelerating the growth cycle of the berries and the maturity cycle, resulting in the earliest harvest in the history of Cheval des Andes

Added to this, no rainfall was recorded in the last weeks of the cycle, in either of the two vineyards, which resulted in excellent grape health.

HARVEST: 28th February – 17th March

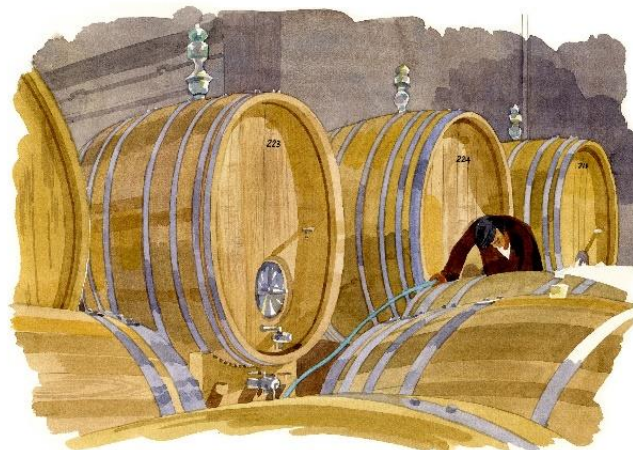
YIELD : 35 qq/h



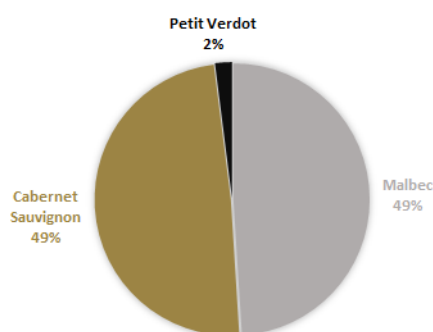
CELLAR WORK

The grapes were transported in 20 kg boxes in refrigerated trucks 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 was carried out 40% in 225-litre Bordeaux barrels, 40% in 400-litre barrels with the remaining 20% in 2,500-litre foudres, 50% of which were new oak. In the 2018 vintage, our barrel room was made up of 85% French oak and 15% of a blend of Austrian, Slovenian and German oak.



BLEND



Cheval des Andes 2020

Bottling: 02 /02/2022

90.000 Bottles
4.000 Magnums
400 Double Magnums
48 Jéroboams

TECHNICAL INFORMATION

Cheval des Andes 2020

Alcohol (% by vol.)	14,5
Ph	3,83

TASTING NOTES

Cheval des Andes 2020

Intense, deep and shiny, velvety red colour.

Generous and expressive on the nose, with ripe red fruits such as cherries, plums and cassis combined with hints of spices, black pepper and violets.

On the palate, starts out sumptuously rich and full-bodied. The powerful and refined tannins contribute to the structure of this wine. The finish marks a return to red and stony fruits aromas with spicy overtones.

Cheval des Andes 2020, born in a historic warm vintage in Mendoza keeps its oneness freshness, elegance and aging potential.