

CHEVAL DES ANDES

2021

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 2021 season was classified as a cool and wet vintage in the Mendoza region.

The spring was characterized by moderate temperatures and low humidity followed by a summer in which rainfall represented the double than the previous vintage.

The low average temperatures during the ripening period allowed us to obtain a wine with great aromatic complexity and the distinctive natural freshness that year after year is present in the style of Cheval des Andes.



THE GROWTH CYCLE

The 2020-2021 phenological cycle began with the weeping of the shoots between the second and third week of September in both estates, 10 to 15 days later than the previous season.

The warm and dry spring contributed to an earlier ripening cycle and veraison occurred normally but with a fast advance, allowing for dynamic bunch grouping and low amounts of thinning.

The ripening of the grapes occurred progressively and, thanks to the low temperatures recorded during this period, ripening progressed gradually, allowing each plot to be harvested at the perfect moment of sugar and organoleptic ripeness.

HARVEST: 4th March – 19th March

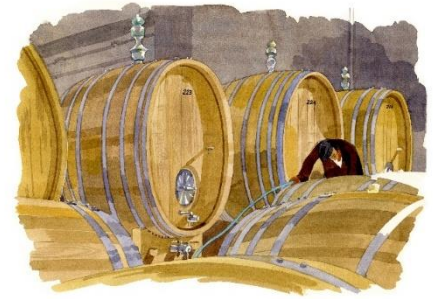


CELLAR WORK

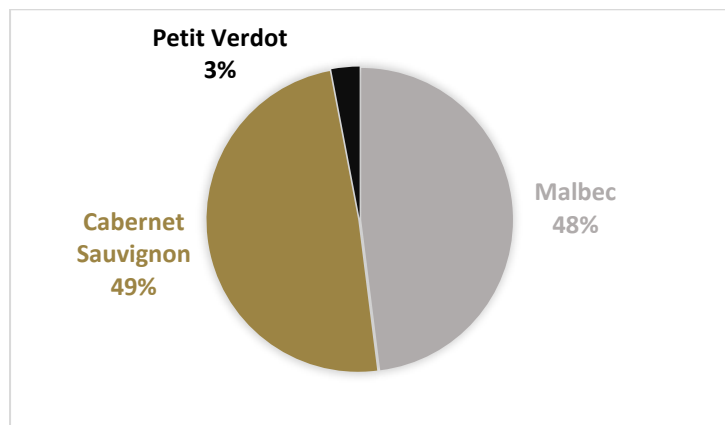
The grapes were transported in 20 kg boxes in refrigerated trucks to the winery where they were meticulously and manually classified.

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 2021

Bottling: March 2023

TECHNICAL INFORMATION

Cheval des Andes 2021

Alcohol (% by vol.)	14,1 % Vol.
Ph	3,82

TASTING NOTES

Cheval des Andes represents the essence of a fresh vintage in the Mendoza region. In the glass it presents a delicate and brilliant ruby red tone with garnet glints that add depth to the sight.

On the nose, this wine offers a fine complexity. Initially, a fragrant blend of spices captivates the senses, gradually evolving into a rich and varied aromatic palette. Here, floral notes of jasmine, honeysuckle and violets intertwine with the freshness of red and forest fruits. Currants, raspberries, strawberries and blueberries emerge as protagonists, granting this bouquet of incomparable freshness."

On the palate, this wine is distinguished by its elegance and delicacy, its acidity and freshness emerge as two of its most outstanding attributes. Its unique texture, characterized by silky tannins typical of a fine integration of wood, merge with a lingering finish that faithfully reflects the richness of its initial aromas.