

CHEVAL DES ANDES



2022

Cheval des Andes, the Argentinian expression of Château Cheval Blanc.

This Grand Cru is the result of a triple encounter. A union between two great wine regions, Bordeaux and Mendoza. A union between two grape varieties: Cabernet Sauvignon, the traditional Bordeaux grape variety, and Malbec, the Argentinean grape variety par excellence. A union between two teams with the same ambition: to bottle each year the best of the terroir expressing the climatic conditions of the vintage and to create the Grand Cru of the Andes.

01. Climate Conditions



The 2022 harvest was characterized by being "traditional" for the Mendoza region in terms of average temperatures and thermal amplitude, which were similar to previous seasons. However, it was notably different in terms of rainfall, as the season experienced significant precipitation throughout the crop cycle from November to February.

On average, the 2022 vintage was very rainy, significantly exceeding the average recorded in the province of Mendoza in recent years. In both estates, rainfall was concentrated in the spring and summer months. The total rainfall recorded was higher in Las Compuertas (374 mm) than in our estate in Paraje Altamira (288 mm).

Fortunately, the two weeks leading up to the harvest featured dry weather, ensuring optimal ripeness and health of the grape clusters.

02. Phenological Cycle



The active phenological cycle of the 2022 vintage for the various grape varieties began with the weeping of the vines on September 2 in both estates.

Fruit set was affected by rainfall, Zonda winds, and cold days in November, resulting in yields below the average. However, from a qualitative standpoint, it was an outstanding year for the berries, as water availability was ensured throughout their development, maintaining optimal health up until the harvest period, which took place from March 3 to March 17.

The evolution of the cycle proceeded as expected, without significant fluctuations, for all varieties in both estates that make up the final blend of Cheval des Andes.

03. Cellar Work



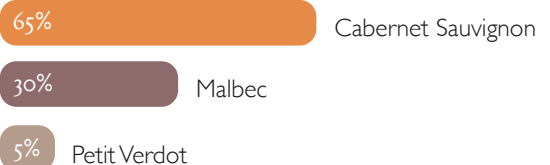
The grapes were transported in 20 kg boxes in refrigerated trucks at 8°C to the winery, where they were meticulously and manually sorted.

Our work in the winery respects the origin of each plot, following the principle of "one plot, one tank." These tanks range in capacity from 30 to 80 hl.

We then initiated the winemaking process with minimal intervention.

Aging was carried out with 40% in 225-liter Bordeaux barrels, 35% in 400-liter barrels, and the remaining 25% in 2,500-liter foudres, 50% of which were new oak. For the 2022 vintage, our barrel room was made up of 85% French oak and 15% of a blend of Austrian, Slovenian, and German oak.

04. Blend



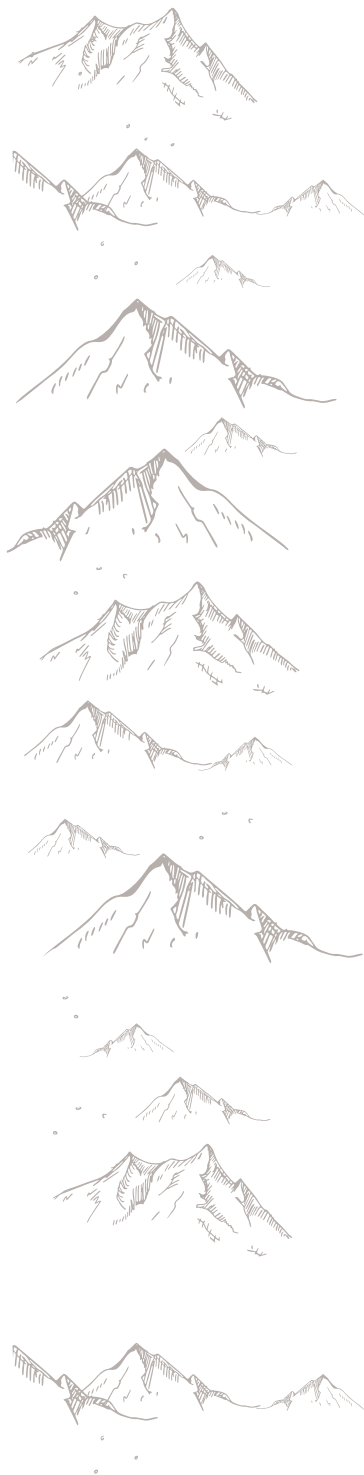
Alcohol	pH
14.3% vol	3,8

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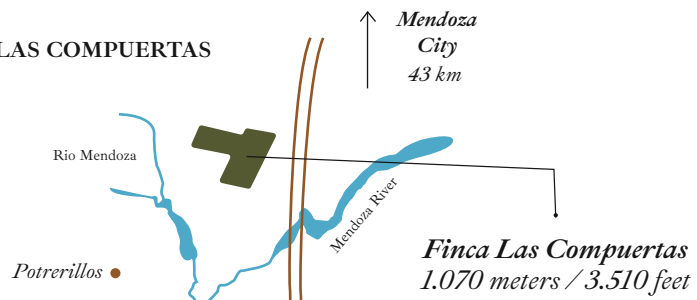


2022

Andes Mountains



LAS COMPUERTAS



LUJÁN DE CUYO

TUPUNGATO



TUNUYÁN

LA CONSULTA

SAN CARLOS

Finca Paraje Altamira
1.100 meters / 3.800 feet

