

ANDELUNA

ALTITUD

CABERNET SUAUVIGNON

The grapes for this wine are carefully hand-selected from vineyards located at 1300m ASL in Tupungato in the Uco Valley of Mendoza. After maceration, fermentation is started with natural yeasts and takes place in temperature-controlled stainless steel tanks. The wine aged in 1st, 2nd and 3rd use French oak barrels (70% of the wine) for a period of 8-10 months and then cellared in bottles for a minimum of 6 months before release.

Tasting notes: Red with ruby hints and intense aromas of black and bell pepper along with notes of red fruits such as cherry and cassis. Round and full-bodied on the palate with notes of fruit and spice. Structuring tannins and a long, satisfying finish.

