



ANDELUNA 1300 CHARDONNAY VALLE DE UCO

Hand-selected grapes from vineyards located at 1300m ASL in the Uco Valley of Mendoza. After maceration, fermentation is started with natural and selected yeasts and takes place in temperature-controlled stainless steel tanks. Aged in French oak barrels for a period of 3 months and then in bottle for a minimum of 3 months.

Vibrant and expressive aromas reminiscent of white fruits, pineapple, and pear. Elegant floral notes throughout. Balanced and elegant with a long finish.



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Wine Merchants