

Andeluna

*Pasionado Cabernet Franc*



The grapes for this wine are carefully hand-selected at dawn from specific vineyard sites in Gualtallary in Tupungato in the Uco Valley of Mendoza. After careful hand harvesting and selection, the grapes go through a cold maceration period and then fermentation is started with natural yeasts and takes place in temperature-controlled stainless steel tanks. The wine was aged in used French oak barrels (60% 1st use & 40% 2nd use) for a period of 12 months and then kept in bottles for an additional 8 months before release.

Grape varieties : Cabernet Franc

Altitude : 1300m ASL

Soil : Alluvial, sandy, rocky and predominantly permeable limestone

Alcohol : 13.5%

Residual Sugar : 2.26 g/l

Tasting notes :

Cabernet Franc is extremely aromatic when grown in high altitude conditions. Vibrant aromas of calahorra and chili pepper, mint, eucalyptus, tomato leaves, basil, thyme and jarilla are all present on the nose. Full-bodied and intense with smooth, well-integrated tannins and a long, satisfying finish.

Press Notes

Decanter

2016 96 points

James Suckling

2019, 2018 92 points

2016, 2015 95 points

AG Vinous

2019 92 points

