

Andeluna

*Pasionado Malbec Tupungato-Gualtallary*



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. This wine was aged in 50% new, 25% 1st use and 25% 2nd use French oak barrels for a period of 12 months and then kept in bottle for 8 more months before release.

Grape varieties : Malbec

Altitude : 1300m ASL

Soil : Alluvial, sandy, rocky and predominantly permeable limestone

Alcohol : 14.5%

Residual Sugar : 2.2 g/l

Tasting notes :

Deep violet in color with complex aromas of red fruits and flowers. On the palate the wine is vibrant and expressive with mature, structured tannins and a long, lush finish.

Press Notes

Decanter

2019 93 points

Robert Parker Wine Advocate

2016 90 points

James Suckling

2019, 2017 91 points

2018 92 points

2015 90 points

2014 93 points

AG Vinous

2021 91 points

Wine Enthusiast

2019 92 points

