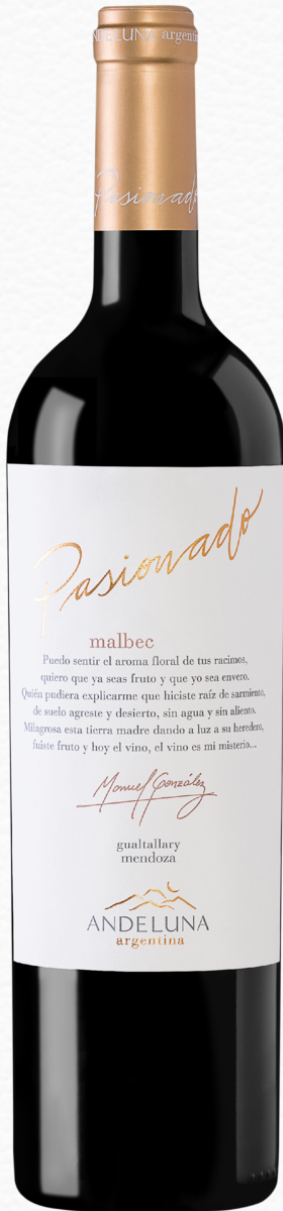


Andeluna

*Pasionado Malbec*



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, structuring tannins and a long, lush finish.

Press Notes

The Wine Advocate

2016 90 points

James Suckling

2019, 2017 91 points

2018 92 points

2015 90 points

2014 93 points

