

# Andeluna

# Pasionado Malbec





malbec sentir el aroma floral de tus rat quiero que ya seas fruto y que yo sea envero. a pudiera explicarme que hiciste raíz de sarm suelo agreste y desierto, sin agua y sin aliento. rosa esta tierra madre dando a luz a su heredero. fruto y hoy el vino, el vino es mi mist





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

## Press Notes

The Wine Advocate

Soil: Alluvial, sandy, rocky and predominantly permeable limestone

Alcohol: 14.5%

Residual Sugar : 2.2 g/I

#### 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.

2016	90 points
James Suckling	
2019, 2017	91 points
2018	92 points
2015	90 points
2014	93 points



## www.banvillewine.com