

Andeluna

*Altitud Cabernet Sauvignon*



The grapes for this wine are carefully hand-selected from vineyards located at 1300m ASL in Tupungato in the Uco Valley of Mendoza. After maceration, fermentation is started with natural yeasts and takes place in temperature-controlled stainless steel tanks. The wine aged in 1st, 2nd and 3rd use French oak barrels (70% of the wine) for a period of 8-10 months and then celled in bottles for a minimum of 6 months before release.

Grape varieties : Cabernet Sauvignon

Altitude : 1300m ASL

Soil : Rocky, sandy and calcareous

Alcohol : 14.5%

Residual Sugar : 2 g/l

**Tasting notes :**

Red with ruby hints and intense aromas of black and bell pepper along with notes of red fruits such as cherry and cassis. Round and full-bodied on the palate with notes of fruit and spice. Structuring tannins and a long, satisfying finish.

**Press Notes**

James Suckling

2018	91 points
2016	92 points

Wine Enthusiast

2015	91 points
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