

Andeluna

1300 Cabernet Sauvignon



The grapes for this wine are carefully hand-selected from vineyards located at 1300m ASL in the Uco Valley of Mendoza. After maceration, fermentation is started with natural and selected yeasts and takes place in temperature-controlled stainless steel tanks. The wine then ages in French oak barrels for a period of 3 months and then in bottle for a minimum of 3 months.

Grape varieties : Cabernet Sauvignon

Altitude : 1300m ASL

Soil : Rocky, sandy and calcareous

Alcohol : 14.3%

Residual Sugar : 3.3 g/l

Tasting notes :

Pronounced notes of spicy white pepper and clove on the nose with a hint of red pepper. Well-balanced with integrated tannins and a long, spicy finish.

Press Notes

James Suckling

2019, 2018,
2017

90 points

AG Vinous

2021

90 points

