

Andeluna

1300 Malbec Valle de Uco



The grapes for this wine are carefully harvested 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 : Malbec

Altitude : 1300m ASL

Soil : Rocky, sandy and calcareous

Alcohol : 14%

Residual Sugar : 2.5 g/l

Tasting notes :

Intense bright and purple in color. Floral violet notes in the beginning and a very intense fresh fruity expression, reminding of red plum, strawberry and blackberry. Fresh, smooth and balanced in the mouth, with a subtle mineral texture.

Press Notes

Decanter

2022 91 points

James Suckling

2022, 2019 92 points

2021, 2020, 91 points

2018

2017 90 points



Organic

