

Andeluna

1300 Malbec



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 : 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

James Suckling

2021, 2020, 2018	91 points
2019	92 points
2017	90 points



Organic

