

## Andeluna

### *1300 Chardonnay Valle de Uco*



The grapes for this wine are carefully harvested from vineyards located at 1300m ASL in the Uco Valley of Mendoza. Fermentation with selected yeasts takes place in stainless steel, temperature-controlled tanks. The wine does not go through malolactic fermentation or see any oak during the winemaking process.

**Grape varieties :** Chardonnay

**Altitude :** 1300m ASL

**Soil :** Rocky, sandy and calcareous

**Alcohol :** 14%

**Residual Sugar :** 1.2 g/l

**Tasting notes :**

Vibrant and expressive aromas reminiscent of white fruits, pineapple, and pear. Elegant floral notes throughout. Balanced and elegant with a long finish.

### Press Notes

#### Decanter

2018

92 points

#### James Suckling

2021, 2020

90 points

2017

92 points

