

Andeluna

*1300 Chardonnay*



The grapes for this wine are carefully hand-selected 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

