

Andeluna

1300 Torrontes Valle de Uco



The grapes for this wine are carefully harvested from vineyards located at 1300m ASL in the Uco Valley of Mendoza. Fermentation 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 : Torrontes

Altitude : 1300m ASL

Soil : Rocky, sandy and calcareous

Alcohol : 13%

Residual Sugar : 1.5 g/l

Tasting notes :

Pale yellow in color with hints of green. Floral and citrus notes on the nose. Medium-bodied on the palate with balanced acidity.

Press Notes

Wine Spectator

2022

90 points

James Suckling

2020

90 points

AG Vinous

2024

91 points

2023, 2022

90 points

