

Andeluna

*1300 Torrontes*



The grapes for this wine are carefully hand-selected 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

2022

90 points

