Banville
Wine Merchants

Andeluna

Raices Cabernet Sauvignon Mendoza

The grapes used to make this wine come from Andeluna's own vineyards located in Mendoza, at 700m ASL. This area is characterized by having soils poor in organic matter, low rainfall and very little humidity, which are ideal conditions for producing healthy and quality grapes. The vineyards are irrigated by furrow and its pruning and canopy is managed in order to obtain yields below 13,000 kg per hectare. In this way bunches present small grains that preserve the aromatic characteristics of each variety.

Grape varieties : Cabernet Sauvignon

Altitude : 700m ASL

Soil : Rocky, sandy and calcareous

Alcohol : 14.3%

Tasting notes :
Red violet tones. Aromas of ripe red peppers, black pepper and red fruits. Balanced, with great structure and integrated, rounded tannins. Delicious with mature cheese and grilled meat.

Sustainable