

Andeluna

Pasionado Cabernet Franc Tupungato-Gualtallary

After careful hand harvesting and selection, the grapes go through a cold maceration period and then fermentation is started with natural yeasts and takes place in temperature-controlled stainless steel tanks. The wine was aged in used French oak barrels (60% 1st use & 40% 2nd use) for a period of 12 months and then kept in bottles for an additional 8 months before release.

Grape varieties Cabernet Franc

Altitude 1300m ASL

Soil Alluvial, sandy, rocky and predominantly permeable limestone

Alcohol 13.5%

Tasting notes

Cabernet Franc is extremely aromatic when grown in high altitude conditions. Vibrant aromas of calahorra and chili pepper, mint, eucalyptus, tomato leaves, basil, thyme and jarilla are all present on the nose. Full-bodied and intense with smooth, well-integrated tannins and a long, satisfying finish.



Banville

Wine Merchants

www.banvillewine.com

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