

Andeluna

## *Pasionado Malbec 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. This wine was aged in 50% new, 25% 1st use and 25% 2nd use French oak barrels for a period of 12 months and then kept in bottle for 8 more months before release.

**Grape varieties** Malbec

**Altitude** 1300m ASL

**Soil** Alluvial, sandy, rocky and predominantly permeable limestone

**Alcohol** 14.5%

### **Tasting notes**

Deep violet in color with complex aromas of red fruits and flowers. On the palate the wine is vibrant and expressive with mature, structured tannins and a long, lush finish.

**Banville**

Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)



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