

Andeluna

1300 Cabernet Sauvignon Valle de Uco

The grapes for this wine are carefully harvested from vineyards located at 1300m ASL in the Uco Valley of Mendoza. After maceration, fermentation is started with natural and selected yeasts and takes place in temperature-controlled stainless steel tanks. The wine then ages in French oak barrels for a period of 3 months and then in bottle for a minimum of 3 months.

Grape varieties Cabernet Sauvignon

Altitude 1300m ASL

Soil Rocky, sandy and calcareous

Alcohol 14.3%

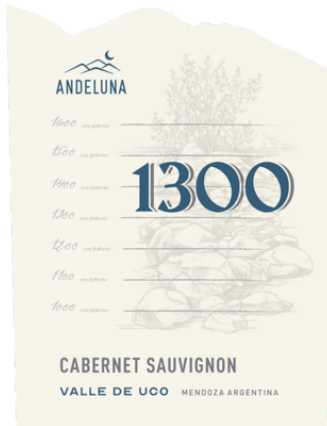
Tasting notes

Pronounced notes of spicy white pepper and clove on the nose with a hint of red pepper. Well-balanced with integrated tannins and a long, spicy finish.

Banville

Wine Merchants

www.banvillewine.com



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