

## Andeluna

### 1300 Cabernet Sauvignon

The grapes for this wine are carefully hand-selected 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

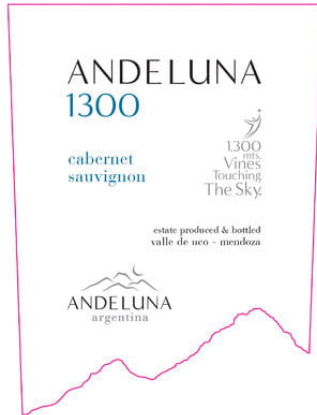
**Altitude** 1300m ASL

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

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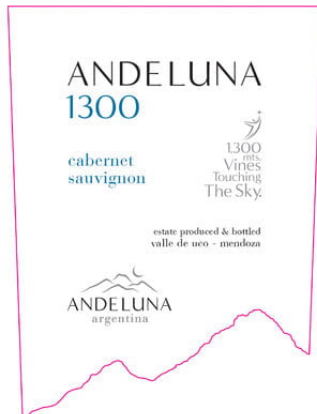
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