

## Andeluna

### 1300 Malbec

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** Malbec

**Altitude** 1300m ASL

**Soil** Rocky, sandy and calcareous

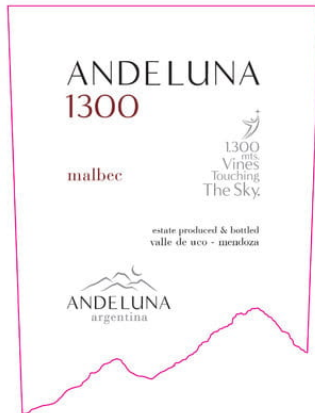
**Alcohol** 14%

#### Tasting notes

Intense bright and purple in color. Floral violet notes in the beginning and a very intense fresh fruity expression, reminding of red plum, strawberry and blackberry. Fresh, smooth and balanced in the mouth, with a subtle mineral texture.

**Banville**  
Wine Merchants

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



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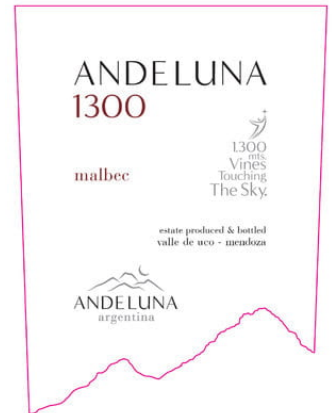
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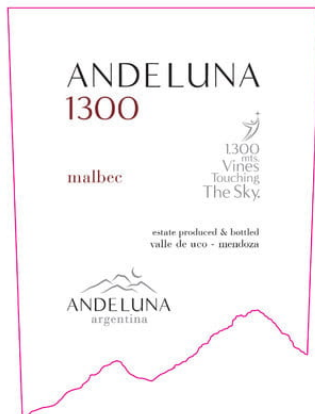
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