

Andeluna

1300 Chardonnay Valle de Uco

The grapes for this wine are carefully harvested from vineyards located at 1300m ASL in the Uco Valley of Mendoza. Fermentation with selected yeasts takes place in stainless steel, temperature-controlled tanks. The wine does not go through malolactic fermentation or see any oak during the winemaking process.

Grape varieties Chardonnay

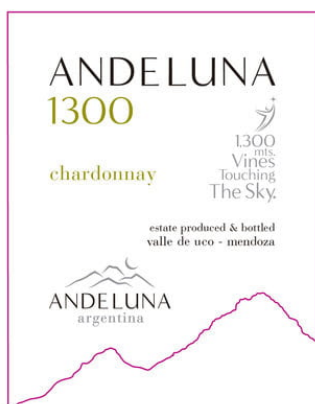
Altitude 1300m ASL

Soil Rocky, sandy and calcareous

Alcohol 14%

Tasting notes

Vibrant and expressive aromas reminiscent of white fruits, pineapple, and pear. Elegant floral notes throughout. Balanced and elegant with a long finish.



Banville
Wine Merchants

www.banvillewine.com

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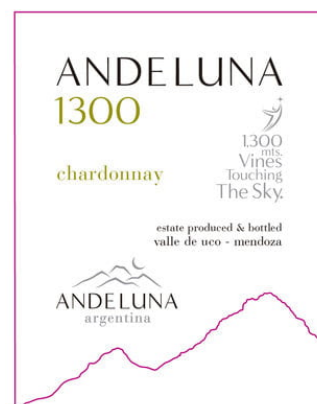
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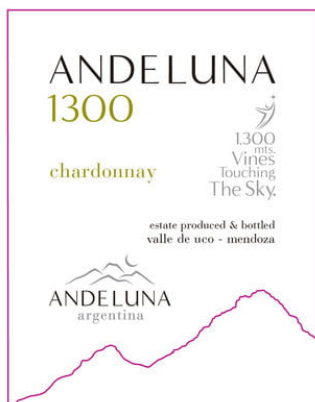
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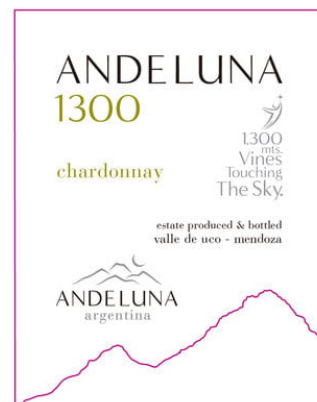
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