

Andeluna

Altitud Malbec Tupungato

The grapes for this wine are carefully hand-selected from vineyards located at 1300m ASL in Tupungato in the Uco Valley of Mendoza. After maceration, fermentation is started with natural yeasts and takes place in temperature-controlled stainless steel tanks. The wine aged in 1st, 2nd and 3rd use French oak barrels (70% of the wine) for a period of 8-10 months and then cellared in bottles for a minimum of 6 months before release.

Grape varieties Malbec

Altitude 1300m ASL

Soil Rocky, sandy and calcareous

Alcohol 14%

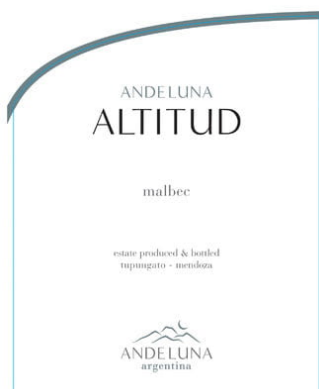
Tasting notes

Intense purple in color. Deep floral aromas, especially violets, and red fruits such as raspberries and strawberries. On the palate, the tannins are present but well integrated and the structure of the wine leads into a long, delicious finish.

Banville

Wine Merchants

www.banvillewine.com



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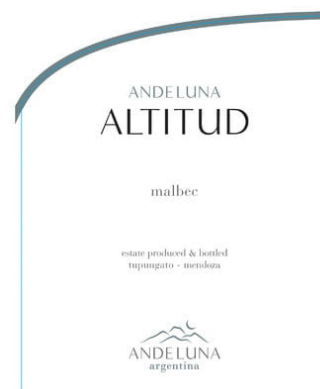
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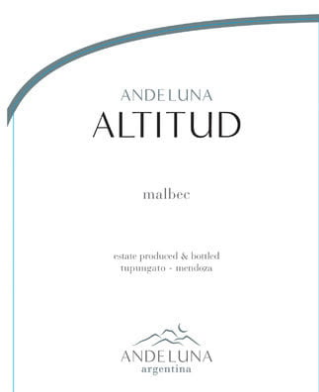
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