

Andeluna

## 1300 Torrontes Valle de Uco

The grapes for this wine are carefully harvested from vineyards located at 1300m ASL in the Uco Valley of Mendoza. Fermentation 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** Torrontes

**Altitude** 1300m ASL

**Soil** Rocky, sandy and calcareous

**Alcohol** 13%

### Tasting notes

Pale yellow in color with hints of green. Floral and citrus notes on the nose. Medium-bodied on the palate with balanced acidity.



**Banville**  
Wine Merchants

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

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