

## 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

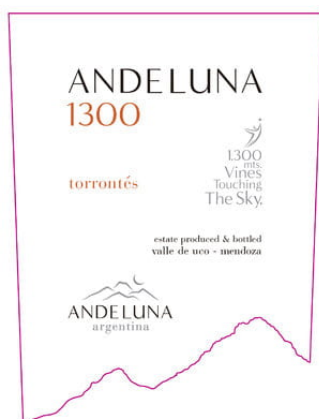
**Altitude** 1300m ASL

**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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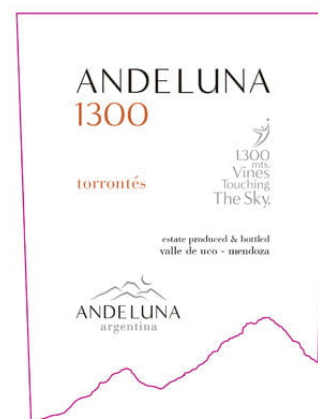
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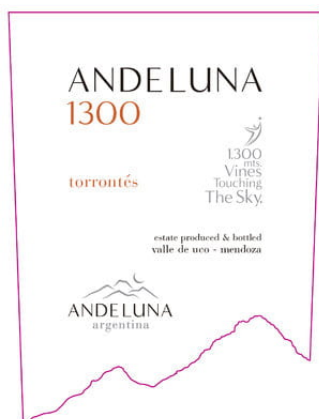
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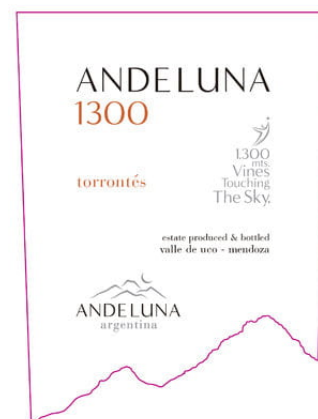
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