

Andeluna

1300 Torrontes

The grapes for this wine are carefully hand-selected 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

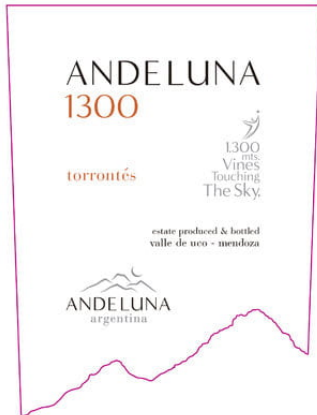
Altitude 1300m ASL

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

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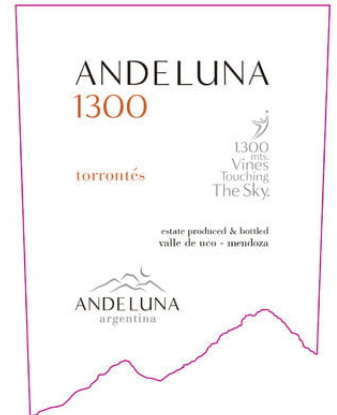
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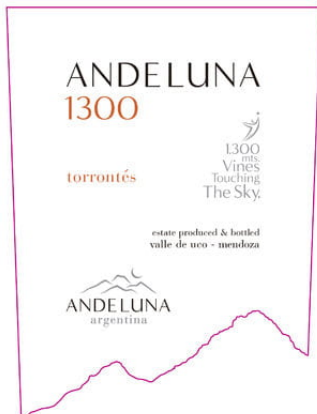
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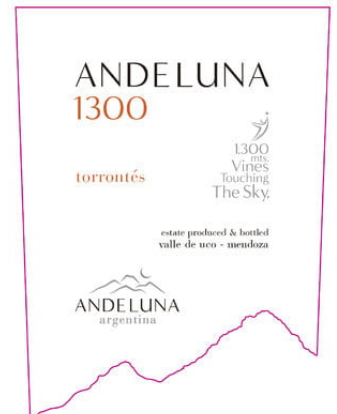
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