

ANDELUNA 1300 MALBEC

Uco Valley, Argentina

AB +732270 BC +646075 12x750ml



91 points, James Suckling (2020)

“Aromas of ripe blackberries, plums, blueberries, cloves and sweet tobacco. It’s medium-to full-bodied with sleek, fine tannins. Smooth and fruity with some refreshing, zesty notes. Drink or hold!”

With a winning combination of cool weather, high elevation and well-draining alluvial soils, it is no surprise that Mendoza’s Uco Valley is one of the most exciting up-and-coming wine regions in Argentina. Healthy, easy-to-manage vines produce low yields of high-quality fruit, which in turn create flavorful, full-bodied wines with generous acidity.

Vineyards: The grapes come from vineyards situated in Tupungato, Mendoza at over 1300 m.a.s.l. (4300 feet). This wine highlights the characteristics of the fruit as well as the typical identity of the Uco Valley Region. The vineyards are organically farmed. The grapes were harvested at just the right time, the aim of which is to highlight the freshness of the fruit and the intensity of their youth.

Winemaking: Careful manual selection of clusters. Pre-fermentative maceration at low temperatures. Fermentation by means of natural and selected yeasts in controlled stainless steel tanks with temperatures that oscillate at 79 °F (26 °C). The wine is in contact with French oak for a period of 3 months and then is cellared in bottles for a minimum of another 3 months.

Tasting Notes: Intense purple colour. Deep floral aroma, especially violets, and red fruits such as raspberries and strawberries. In the mouth, soft and high volume tannins, which give the wine a long and exquisite finish. In the mouth is fresh, smooth and balanced. Earthy cherry fruit with an aggressive oak presence. Youthful tannic finish with hints of clove and vanilla.