

Andeluna '1300', Uco Valley, Malbec 2019



Rich ripe black cherries on the nose with a touch of graphite and liquorice and more than a hint of sous bois and vanilla

Awards

DWWA, 91 Points, 2020

Producer Note

Founded in 2003, Andeluna produces premium mountain wines from their 70 hectare vineyard situated at an elevation of 1,300 metres in the rocky terroir of Gualtallary, Tupungato in the Uco Valley, Mendoza. By night, the moon can be seen illuminating the magnificent Andes Mountains nearby and the winery has been named after this stunning scene. The vineyard is managed using sustainable practices and in 2015 the entire vineyard was soil mapped with cultivation methods adapted accordingly. Winemaker, Manuel Gonzalez (previously Head Winemaker at Pulenta Estate and Chief Oenologist at Trivento) works alongside Andeluna's wine consultant Hans Vinding Diers, together they use minimal intervention to create outstanding wines which have propelled this producer into the global spotlight in a very short space of time.

Vintage

2019 saw outstanding quality in the Uco Valley region. Excellent conditions during the growing season resulted in good quality fruit with expressive aromatics and freshness due to the natural acidity.

Vineyard

The grapes were grown in vineyards located in Tupungato, at over 1,300 metres above sea level. The area is characterised by its wide diurnal temperature range, which produces grapes with a great intensity of colour and a distinctive aromatic expression. The vineyards are adequately irrigated through a drip management system, which provides exactly the right amount of water needed by the plant. Canopy management in the vineyard controls yields and produces small, concentrated berries with the perfect amount of sun exposure. The vines are grown in alluvial, sandy soils and are manually harvested.

Winemaking

After hand selecting the very best bunches, the grapes were destemmed and underwent a pre-fermentation maceration at low temperatures. Fermentation took place with natural and selected yeasts, in temperature controlled stainless steel tanks at approximately 26°C. The wine was matured in previously used French oak barrels for three months and then cellared for a further three months prior to release.

Tasting Note

Rich ripe black cherries on the nose with a touch of graphite and liquorice and more than a hint of sous bois and vanilla

Grape

Malbec 100%



Winemaker:	Manuel Gonzalez
Region:	Mendoza
Sub region:	Valle de Uco
Country:	Argentina
Alcohol:	14%
Body Value:	C (A is light, E is full bodied)
Residual Sugar:	2.5
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic:	No/No
Product Code:	58558191
Case unit of measure:	12X75CL
Formats Available:	75cl
Closure:	Diam