

# Andeluna 'Blanc De Franc', Tupungato 2019



A refreshing rosé with a silky texture and intense floral and herbal notes, through to a crisp and spicy finish.

## Producer Note

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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 Guatallary, 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

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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

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The grapes are grown in Tupungato, in the Uco Valley at an elevation of 1,300 metres above sea level. At this altitude the diurnal temperature swings have a great influence on the vines, creating a long, gradual ripening process. The grapes develop thicker skins to protect themselves against the intense sunlight, resulting in concentrated flavours and deep colours. The cool temperatures encourage balancing fresh acidity and high aromatic intensity. The microclimate also helps to keep the vines healthy and naturally controls the vigour of the vine, resulting in low yields of concentrated juice. The vines are Guyot trained as this method helps to protect against frost. The soils combine alluvial, colluvial and wind deposits with rocky, sandy and calcareous elements. The vineyard is in conversion to organic status.

## Winemaking

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The fruit was vinified with minimal intervention following a philosophy of respecting the grape's origins and terroir. The Cabernet Franc grapes were treated as though they were a white variety in the vineyard and the cellar. The grapes were immediately pressed with the free run juice being separated from the pressed juice. Only the free-run juice was used for this wine. Fermentation took place with natural yeasts in stainless steel tanks, without the influence of oak, in order to retain the purity of fruit.

## Tasting Note

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A refreshing rosé with intense floral aromas, with spicy and herbal top notes of white pepper, tomato leaf and basil. The unctuous palate has a silky texture and is beautifully balanced by bright acidity on the crisp, spicy finish.

## Grape

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Cabernet Franc 100%



Winemaker:	Manuel Gonzalez Bals
Region:	Mendoza
Sub region:	Tupungato
Country:	Argentina
Alcohol:	12.5%
Dry/Sweet value:	1 (1 is dry, 7 is very sweet)
Residual Sugar:	1.5
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	58563198
Case unit of measure:	4X75CL
Formats Available:	75cl
Closure:	Diam