

Andeluna 'Altitud', Uco Valley, Malbec 2016



Awards

92 Pts, Tim Atkin , 2018

90 pts, James Suckling, 2019

A full flavoured and bold Malbec with plum, blackberry and vanilla oaky flavours and just a hint of liquorice through to a robust and full finish.

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

The result of the El Niño phenomenon in 2016 was relatively high humidity and frequent rains. Fortunately the rocky soils in the vineyard at Gualtallary facilitate drainage of the rainwater and keeps moisture to a minimum, reducing the threat of disease. Vine maturation was delayed by approximately 25 days, due to lower temperatures during the summer, however the lack of rain in March, enabled the grapes to reach good physiological ripeness and harvest took place as usual. Low sugar levels at resulted in wines with lower alcohol levels but plenty of flavour and varietal purity.

Vineyard

The grapes are grown in Tupungato, which is situated at an altitude of 1,300 metres above sea level. The area is characterised by its great diurnal temperature swings, which encourages aromatic expression and a great intensity of colour in the wine. The vines are irrigated by a drip-water system that regulates and supplies the exact amount of water that the plant needs. Grown in soils which are predominantly alluvial and sandy, the vines undergo strict canopy management in order to reduce yields.

Winemaking

The clusters were manually selected and underwent pre-fermentation maceration at low temperatures. Fermentation took place with natural yeasts in stainless steel tanks at temperatures maintained at approximately 26°C. The wine was aged in French oak barrels for eight to 12 months, followed by a minimum of six months in bottle, prior to release.

Tasting Note

A full flavoured Malbec with intense aromas of red fruits and violets. Sweet fruit on the palate is backed by soft, but high volume tannins which give the wine a long and exquisite finish.

Grape

Malbec 100%



Winemaker:	Manuel Gonzalez
Region:	Mendoza
Sub region:	Valle de Uco
Country:	Argentina
Alcohol:	14%
Body Value:	D (A is light, E is full bodied)
Residual Sugar:	2
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic:	No
Biodynamic:	No
Product Code:	58564161
Case unit of measure:	12X75CL
Formats Available:	75cl
Closure:	Diam