

Andeluna Altitud Cabernet Sauvignon



THE FACTS

COUNTRY: Argentina

REGION: Mendoza

APPELLATION: Tupungato

CEPAGE: 100% Cabernet Sauvignon

WINEMAKING: After maceration, fermentation is started with natural yeasts and takes place in temperature-controlled stainless steel tanks. The wine aged in 1st, 2nd and 3rd use French oak barrels (70% of the wine) for a period of 8-10 months and then cellared in bottles for a minimum of 6 months before release.

ALCOHOL BY VOLUME: 14.5%

AGING: 70% aged in 1, 2, or 3 use barrels for 8 months.

ANNUAL PRODUCTION: 5,000 cases

THE STORY

Andeluna is a family-owned winery located in the region of Gualtallary in the Uco Valley of Argentina where the soil is rocky and calcareous. Andeluna focuses on using sustainable viticulture practices to make wines that represent their unique terroir

THE ADJECTIVES

AROMAS / FLAVORS: Bell pepper along with notes of cherry and cassis

MOUTHFEEL: Round and full-bodied with notes of fruit and spice

THE SELLING POINTS

AWARDS: 91pts Vinous, 90pts Wine Enthusiast

SUSTAINABILITY: Certified Sustainable, Vegan, Green Practicing

