

ANDELUNA ALTITUD

We honour with passion the soil, the altitude, the Andes and the moon. The fundamentals, the root systems, give life to these wines: character, harmony, charm. This wine represents all the purity, the simplicity and the exquisite expression of its varietal.

We are Andeluna. we are Mountain wines.



Vineyards

Gualtallary, Tupungato, Mendoza
At 1.300 mts. (4,300 ft.)



MALBEC 2017

Vinification

- Careful manual selection of clusters.
- Pre-fermentative maceration at low temperatures.
- Fermentation through natural yeasts in stainless steel tanks at controlled temperatures that oscillate at 26 °C (79 °F).
- The wine was aged in 1st, 2nd and 3rd use French oak barrels (70% of the wine) for a period of 8-10 months and then celledared in bottles for a minimum of 6 months before its launching.

Tasting Notes



Intense bright and purple color.



Floral violet notes in the beginning and a very intense fresh fruity expression, reminding of red plum, strawberry and blackberry.



Fresh, smooth and balanced in the mouth, with a subtle mineral texture.



Serve at 16 °C.

Technical Data

Alcohol 14%
Residual Sugar 2.5 g/l
Total Acidity 5.77 g/l
pH 3.55

Chief Enologist: Manuel González

Awards

Descorchados | Vintage 17 | **92 pts.**
James Suckling | Vintage 17 | **93 pts.**
Tim Atkin | Vintage 17 | **91 pts.**
Tim Atkin | Vintage 16 | **92 pts.**
James Suckling | Vintage 16 | **90 pts.**
James Suckling | Vintage 15 | **92 pts.**
Descorchados | Vintage 15 | **92 pts.**
James Suckling | Vintage 14 | **92 pts.**
Descorchados | Vintage 14 | **92 pts.**
Tim Atkin | Vintage 14 | **91 pts.**
Stephen Tanzer | Vintage 14 | **90 pts.**

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Antonio Galloni
VINOUS
WINE ENTHUSIAST

Tim Atkin

DESCORCHADOS

