

ANDELUNA ALTITUD

Made with organic grapes

Altitud Organic Malbec embodies our commitment to sustainable winemaking, paying tribute to the terroir and the community we are in.

We are Andeluna, we are Mountain wines



Our Vineyards

Gualtallary, Tupungato, Mendoza
Altitude: Over 1,200 m.a.s.l. (3,940 f.a.s.l.)

Malbec 2022

Winemaking

- Mechanical harvest.
- Fermentation in stainless steel tanks at controlled temperature, using native yeasts.
- Daily pump-overs, combined with one or two délestages per day, if necessary.
- Unoaked.
- Bottle aging for 7 months before being marketed.



Tasting Notes



Intense and deep color, with violet hues and bright highlights, characteristic of this variety.



Native herbs, like thyme and jarilla. Subtle floral notes also unfold.



A Malbec from the mountains that will awaken a distinct sensory expression. Pure and silky tannins prevail, along with a fresh feel brought about by its balanced acidity and elegant fruity profile.



Best served at at 16°C (61°F).

Tech Sheet:

Alcohol: 14.5 % V/V
Sugar: 2.0 g/l
Volatile Acidity: 0.32 g/l
Total Acidity: 5.7 g/l
pH: 3.5

Awards

Tim Atkin | Vintage 2022 | 91 pts



Chief Winemaker: Manuel González Bals

