

2013 ANDELUNA 1300 MALBEC

Gualtallary, Uco Valley, Mendoza



PRODUCER PROFILE

Estate owned by: Barale Family

Winemaker: Manuel Gonzalez

Estate founded: 2003

Region: Mendoza, Argentina

COMPOSITION

100% Malbec

VINEYARDS

The grapes used come from our vineyard situated in Tupungato, Mendoza at over 1300 m.a.s.l. (4300 feet). This region is characterized by its wide temperature ranges allowing for the production of grapes with very intense colors and flavors. Ideal to elaborate naturally concentrated wines which are suitable for aging. Our vineyards are equipped with a drip-irrigation system that allows us to adjust and supply the exact amount of water that plants require. Canopy management is performed in order to obtain a yield of less than 10.000 kg per hectare. Clusters generally carry small-sized berries, and have adequate exposure to the sun in order to preserve the aromatic characteristics.

WINEMAKING

Berries are selected by hand before vinification. Pre-fermentation maceration at low temperatures. Fermentation by means of selected yeasts in stainless steel tanks at temperatures maintained at around 26°C (78°F). Pumping over is carried out three times a day as well as one or two delestage. The wine is aged in French and American oak barrels for a period of 6 months, followed by at least 6 months in bottle before release.

TASTING NOTES

Great color intensity with violet hues. Aromas of diverse fruits and flowers, with notes of "dulce de leche", vanilla and chocolate given by its ageing in oak barrels. Smooth attack in the mouth, typical of this variety. Balanced, full bodied with soft tannins. Serve at 16° (60°F). Suitable for storage.

Technical data

Alcohol: 14%

Total acidity 6 g/l

Residual sugar 2,85 g/l

pH 3.7