

2015 ANDELUNA 1300 MALBEC

Gualtallary, Uco Valley, Mendoza



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 avors. 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

Grapes handpicked .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 delestages. 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

Intense violet color. Aromas of red fruits, _owers, and subtle toasty nouances. Fresh soft and balanced on the palate. Expressive of the area. Temperature serve at 60F.

PRODUCER PROFILE

Estate owned by: Barale Family

Winemaker: Manuel Gonzalez

Estate founded: 2003

Region: Mendoza, Argentina

Technical data

Alcohol 14% | Total acidity 6 g/l | Residual sugar 2,15 g/l | pH 3.5