

2016 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 for producing this wine were extracted from our vineyards located in the Uco Valley, Mendoza, at 1.300 mts. (4,300 ft.) above sea level. This area is characterized by its wide thermal amplitude, which allows for grapes of great intensity in color, an important aromatic expression and great natural acidity. These vineyards have an irrigation management through drip system that provides the exact amount of water needed by the plant. A canopy management is conducted for obtaining yields per hectare around 10.000 kg (22,050 pounds). The clusters are characterized by small grains and have adequate exposure to the sun, in order to preserve aromatic characteristics.

WINEMAKING

Careful manual selection of clusters. Pre-fermentative maceration at low temperatures. Fermentation by means of natural and selected yeasts in controlled stainless steel tanks with temperatures that oscillate at 26 °C (79 °F). The wine is in contact with French oak for a period of 3 months and then is cellared in bottles for a minimum of another 3 months.

TASTING NOTES

Intense purple color. In the beginning floral notes, such as violets. Also fruity expression like red plum and strawberry. In the mouth is fresh, smooth and balanced. Serve at 16 °C (61 °F).

Technical data

Alcohol 13,5% | Total acidity 5,3 g/l | Residual sugar 2,15 g/l | pH 3.55