

Andeluna 1300 Malbec

THE FACTS



COUNTRY: Argentina

REGION: Mendoza

APPELLATION: Uco Valley

CEPAGE: 100% Malbec

WINEMAKING: After maceration, fermentation is started with natural and selected yeasts and takes place in temperature-controlled stainless steel tanks.

AGING: In French oak for 3 months, then another 3 months in bottle

ANNUAL PRODUCTION: 30000 cases

THE STORY

ANDELUNA is a family-owned winery located in the rocky region of Gualtallary, Tupungato, Mendoza in the foothills of the Andes mountains of Argentina. The name Andeluna was created from merging two concepts - ANDE comes from the ANDES mountain range where you have a combination of mountain, unique soil, water, altitude and man's knowledge; and LUNA is moon in Spanish, a place of inspiration and magic, both indispensable ingredients for the creation of a great wine. Originally founded in 2003 by Ward Lay, a North American investor, the winery is now owned by the Barale family since Lay's passing in 2011. Manuel Gonzalez Bals is Andeluna's winemaker and Hans Vinding-Diers is the enology consultant.

THE ADJECTIVES

OVERALL: Intense & Fruity

AROMAS / FLAVORS: Violet, red plum, strawberry, blackberry, subtle minerality

MOUTHFEEL: Smooth & balanced

THE SELLING POINTS

Among Wine Spectator's "Wonderful Argentine Wines Under \$30"

AWARDS: 92pts James Suckling, 91pts Decanter

SUSTAINABILITY: Certified Sustainable, Vegan, Green

Practicing

PAIRINGS: Blue cheese burger, wild rice & mushroom stuffed peppers

