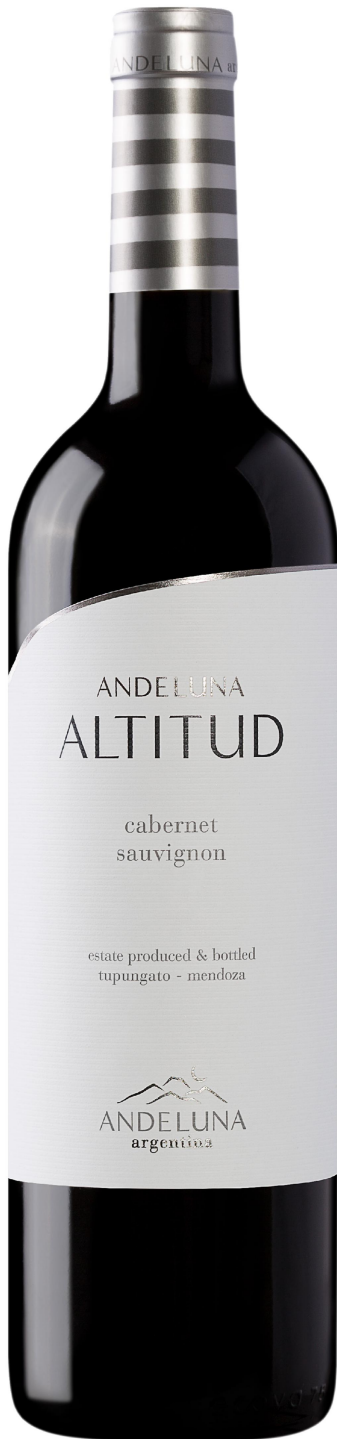


# Andeluna Altitud Cabernet Sauvignon

## THE FACTS



**COUNTRY:** Argentina

**REGION:** Mendoza

**APPELLATION:** Tupungato

**CEPAGE:** 100% Cabernet Sauvignon

**WINEMAKING:** After maceration, fermentation is started with natural yeasts and takes place in temperature-controlled stainless steel tanks. The wine aged in 1st, 2nd and 3rd use French oak barrels (70% of the wine) for a period of 8-10 months and then cellared in bottles for a minimum of 6 months before release.

**AGING:** 70% aged in 1, 2, or 3 use barrels for 8 months.

**ANNUAL PRODUCTION:** 5,000 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

**AROMAS / FLAVORS:** Bell pepper along with notes of cherry and cassis

**MOUTHFEEL:** Round and full-bodied with notes of fruit and spice

## THE SELLING POINTS

**AWARDS:** 91pts Vinous

**SUSTAINABILITY:** Certified Sustainable, Vegan, Green Practicing

