

# Andeluna Altitud Organic Malbec

## THE FACTS

**COUNTRY:** Argentina

**REGION:** Mendoza

**APPELLATION:** Tupungato

**CEPAGE:** 100% Malbec

**WINEMAKING:** Fermentation in stainless steel tanks at controlled temperature, using native yeasts. Daily pump-overs, combined with one or two délestages daily, if necessary. Unoaked.

**ALCOHOL BY VOLUME:** 14.5%

**AGING:** Aged for 7 months in bottle.

**ANNUAL PRODUCTION:** 2,300 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. Jimena Lopez is Andeluna's winemaker and Manuel González is the enology consultant.

## THE ADJECTIVES

**AROMAS / FLAVORS:** Native herbs, thyme and jarilla

**MOUTHFEEL:** Pure and silky tannins prevail, with balanced acidity

## THE SELLING POINTS

This embodies the commitment to sustainable winemaking

**AWARDS:** 91pts James Suckling, 90pts Decanter

**SUSTAINABILITY:** Certified Organic, Certified Sustainable, Vegan

