

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

