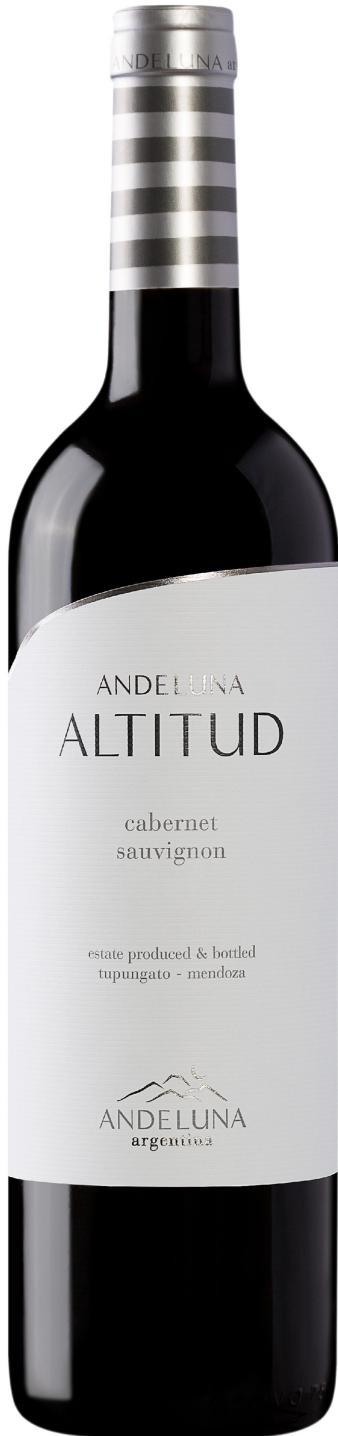


Andeluna Altitud Cabernet Sauvignon

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.

ALCOHOL BY VOLUME: 14.5%

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. Jimena Lopez is Andeluna's winemaker and Manuel Gonzalez 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, 90pts Wine Enthusiast

SUSTAINABILITY: Certified Sustainable, Vegan, Green Practicing

