

# ANDELUNA CABERNET SAUVIGNON 2009



## ABOUT ANDELUNA

The Aneluna name and label were chosen by our founder to symbolize the romance and mystery of the Argentine moon that illuminates the Uco Valley at the foot of the majestic Andes Mountains. Aneluna cellars' wines combine fruit grown in world-class vineyards at high elevations with the very best of Argentine winemaking tradition. Located in Mendoza, the premiere wine region of Argentina near the town of Tupungato, the Aneluna Cellars winery was built at an elevation of 4,200 feet. Surrounded by 170 acres of mature vineyards that produce Bordeaux varietals of the finest quality, the 48,000 square foot winery has a one million liter tank capacity, a 1,200 barrel aging capacity and a 720,000 bottle storage capacity.

## VINEYARD LOCATIONS

Grapes come from our vineyard situated in Tupungato, Mendoza at over 1300 m.a.s.l. (4300 feet) This region experienced a wide range of temperatures producing grapes which are very intense in their color, flavor and tannins. Ideal to elaborate natural concentrated wines.

## VINEYARDS

Our vineyards are irrigated by a drop-water system that regulate and supply the exact amount that the plant needs. We perform a canopy management obtaining a yield of less than 10.000kg per hectare. The clusters generally bear small-sized berries, and the amount of sunshine they are exposed to is such that their aromatic characteristics are preserved.

## HEAD ENOLOGIST

Silvio Alberto

## CONSULTANT ENOLOGIST

Michel Rolland

## VINIFICATION

Berries hand selected. Pre-fermentation maceration carried out at low temperatures. Then fermentation by means of selected yeasts in stainless steel tanks at a temperature maintained at around 26°C. Pumping over carried out three times a day and delestage once or twice each day.

The wine was aged in French and American oak barrels for a period of 6 months. Then, at least 6 months in bottle before release.

## TECHNICAL DATA

Alcohol 14.7 %  
Residual sugar 2.00 g/l  
Total acidity 5,80 g/l  
PH 3.75

## TASTING NOTES

Red color with violet tones. Aromas of red ripe peppers, black pepper and red fruits. Complex with tobacco and chocolate notes. Aged in French and American oak barrels for 6 months. Balanced, full bodied and complex with sweet tannins.

## SERVING SUGGESTION

Our Cabernet Sauvignon is the perfect companion to many foods, including hearty cheese, spicy pastas and roasted or grilled beef or lamb.

Serve at 16°.

## AWARDS & RATINGS



**ROBERT PARKER, 87 pts.**, Vint. 07

**DECANTER WINE AWARDS, SILVER MEDAL**, Vint. 07

**WINE ENTHUSIAST, 88 pts.** Vint. 03 - **BEST BUY**

