

ANDELUNA GRAND RESERVE MALBEC 2006



ABOUT ANDELUNA

The An deluna 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. An deluna 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 An deluna 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.

VINEYARDS

A Blend of Terroirs. Made with Malbec grapes from two different regions of Mendoza, Tupungato and "Luján de Cuyo" resulting in a unique combination.

"Finca An deluna", Tupungato, Gualtallary 1.300 masl and "Finca Gei Berra" Lujan de Cuyo, Lunlunta, 850 masl. Very low yield plots selected, with alluvial soils which are sandy and permeable. Both regions experience a wide range of temperatures, thus allowing wine to be produced of great intensity in color, aroma and structure, ideal for laying down for maturing.

HEAD ENOLOGIST

Silvio Alberto

CONSULTANT ENOLOGIST

Michel Rolland

HARVESTING

By hand, at the end of April, at the peak of polyphenol ripeness.

VINIFICATION

Berries hand selected, pre-fermentation maceration with dry ice. Post fermentation racking and maceration for 20 days.

AGEING

Aging for 18 months in new French oak barrels. At least 12 months in bottle before release.

TECHNICAL DATA

Alcohol 15.0 %
Azúcar Residual 1.80 g/l
Acidez Total 6.15 g/l
PH 3.55

TASTING NOTES

Characteristic intense red in color, with violet highlights. Complex aromas of ripe red fruits, with sweet, floral notes, especially the violets typical of Malbec. The aging period in oak adds delicate hints of vanilla and tobacco, with a touch of white chocolate.

A structured, full bodied wine, with rounded, sweet tannins echoing the fragrance of the nose, and allowing a long lasting, lingering finish.

SERVING SUGGESTION

Our Malbec is the perfect companion to grilled or barbecued beef or pork, grilled vegetables and pastas with rich red sauce.

Decant and serve at 16°.

AWARDS & RATINGS



WINE ENTHUSIAST, 92 pts. Vint. 2005

ARGENTINA WINE AWARDS, GOLD MEDAL, Vint. 2004

WINE ENTHUSIAST, 90 pts. Vint. 2004

WINE SPECTATOR, 89 pts. Vint. 2004

