

ANDELUNA GRAND RESERVE PASIONADO 2005



ABOUT ANDELUNA

The Andeluna 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. Andeluna 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 Andeluna 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.

VARIETAL COMPONENTS

Cabernet Sauvignon 20%, Merlot 36%, Malbec 34%, and Cabernet Franc 10%.

VINEYARDS

Grapes come from our vineyards in Tupungato, located at 1300 m.a.s.l. Very low-yield (lower than 4500 kg per ha.) plots were selected, with alluvial soils which are sandy and permeable.

HEAD ENOLOGIST

Silvio Alberto

CONSULTANT ENOLOGIST

Michel Rolland

HARVESTING

At the optimum moment of polyphenol ripeness, at dawn, the berries were hand picked into small boxes.

VINIFICATION

Berries hand selected. Pre-fermentation maceration carried out with dry ice. Racking and post fermentation maceration carried out for 20 days.

AGEING

Each of the varietals were individually vinified and aged for 12 months in new French oak barrels. Then the Blend was performed. This Blend rested for 6 more months in new French oak barrels to nurture and harmonize the particular characteristics of each varietal.

TECHNICAL DATA

Alcohol: 14.8%
Residual Sugar: 1,80 g/l.
Total Acidity: 6,10 g/l.
PH: 3,73

TASTING NOTES

Characteristic of this wine is its intense red color, with violet and ruby highlights. Complex aromas of ripe red fruits, typical of Malbec, the spiciness of Cabernet Sauvignon and Merlot, plus delicate hints of anise released by the Cabernet Franc. The aromatic richness of this Blend is made complete with the touch of vanilla and chocolate acquired from new French oak barrels, where it rested for 18 months. This is a full bodied, structured wine with well rounded tannins, qualities which give it a long finish.

SERVING SUGGESTION

Our Grand Reserve Pasionado is the perfect companion to many foods, including grilled or roasted meats, spicy vegetables, hearty sauces and rich stews. Enjoy it tonight or let it age gracefully into the future.

Decant and serve at 16°.

AWARDS & RATINGS



WINE ENTHUSIAST, 91 pts., Vint. 03 & 04

WINE SPECTATOR, 90 pts., Vint. 04

ARGENTINA WINE AWARDS, GOLD TROPHY, Vint. 04

ROBERT PARKER, 90 pts., Vint. 04

DECANTER WINE AWARDS, GOLD MEDAL, Vint. 03

