

ANDELUNA RESERVE CHARDONNAY 2007



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.

HEAD ENOLOGIST CONSULTANT ENOLOGIST

Silvio Alberto

Michel Rolland

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 7.000kg per hectare. The clusters generally bear small-sized berries, and the amount of sunshine. Strict checks on polyphenol concentrations (anthocyanins and tannins) were carried out, plus daily tasting of the fruit.

HARVEST

Berries selected on the plant then harvested by hand early in the day.

VINIFICATION

Berries hand selected, then whole cluster taken to the pneumatic press (must temperature lowered to 7°C).

AGEING AND FERMENTED

It was aged in new French oak barrels for 12 months, then in bottle for at least 8 months before release. Battonage (stirring of the lees) was carried out during the aging process.

TECHNICAL DATA

Alcohol 14.0 %
Residual sugar 2.90 g/l
Total Acidity 6.5 g/l
PH 3.30

TASTING NOTES

Full body wine and great balance. It reveals aromas of pineapple, red apple, almond, toasted bread and vanilla with flavors of tropical fruits, butter, honey & notes of pear and banana. Long & delicate persistent finish.

SERVING SUGGESTION

Serve at 55°F to 57°F with rich seafood, fish and poultry.



AWARDS & RATINGS



WINE SPECTATOR, **88 pts.** Vint. 06

DECANTER WINE AWARDS, SILVER MEDAL, Vint. 04

WINE ENTHUSIAST, **88 pts.** Vint. 03