

# ANDELUNA RESERVE MALBEC 2006



## 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.

## 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 re-selected by hand before vinification. Pre-fermentation maceration at low temperatures. Fermentation by means of selected yeasts in stainless steel tanks at temperatures maintained at around 26°. Pumping over carried out three times a day and delestage once or twice per day.

## AGEING

Aged in French oak barrels for 12 months, followed by at least 8 months in bottle before release.

## TECHNICAL DATA

Alcohol 14.6 %  
Residual sugar 1.80 g/l  
Total Acidity 5,30 g/l  
PH 3.55

## TASTING NOTES

Intense red color with violet tones. Aromas of figs and plums. Notes of vanilla, coffee and chocolate given by its ageing in French oak barrels. Sweet in mouth with soft tannins and long velvety finish.

## SERVING SUGGESTION

Our Malbec is the perfect companion to grilled, smoked or roasted beef or lamb, spicy vegetables and rich pastas with red sauce.

Serve at 16°.

## AWARDS & RATINGS



**ROBERT PARKER, WINE ADVOCATE 88 pts.**, Vint. 06

**DECANTER WINE AWARDS, SILVER MEDAL**, Vint. 04,05 & 06

**WINE ENTHUSIAST, 92 pts.** Vint. 03, **"TOP 100 WINES OF THE WORLD"**

