

ANDELUNA TORRONTES 2010



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. Fermentation by means of selected yeasts in stainless steel tanks at a temperature maintained at around 26°C.

TECHNICAL DATA

Alcohol 13.5 %
Residual sugar 1.80 g/l
Total acidity 6.00 g/l
PH 3.40

TASTING NOTES

Green color with silver tones. Aromas of white flowers, citric and tropical fruits, specially rue, jasmine and peach. Fresh with an intense finish.

SERVING SUGGESTION

Our Torrontés can be enjoyed as an aperitif or as the perfect companion to light pastas, seafood and chicken.

Serve at 13°C.



AWARDS & RATINGS



DECANTER SILVER MEDAL | Vint. 2006