




ANDELUNA

Altitud Cabernet Sauvignon

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| VARIETALS | 100% Cabernet Sauvignon |
| VINTAGE | 2021 |
| REGION | Tupungato, Mendoza, Argentina |
| TECHNICAL DATA | Alcohol 14% Residual sugar 2.5 g/l Total Acidity 5.25 g/l |
| APPEARANCE | Garnet red color with ruby reflections. |
| NOSE | The bouquet is intense, with black pepper, cassis and ripe cherries. |
| PALATE | On the palate, further flavors of tobacco, dark chocolate, and some traces of smoke develop. The wine is fruity, well-balanced, intense, with ripe tannins and a long finish. |
| AGEING | The wine was aged in 1st, 2nd and 3rd use French oak barrels (70% of the wine) for a period of 8-10 months and then cellared in bottles for a minimum of 6 months before its launching. |
| PAIRING | The perfect accompaniment to osso buco, boeuf bourguignon, veal liver with onions and salads in balsamic vinegar sauce. |
| RATINGS | 91pts <small>Antonio Galloni</small> vinous 90pts WINEENTHUSIAST 3.9 <small>★★★★</small> VIVINO  |
| ORDER CODE | AR0082 |