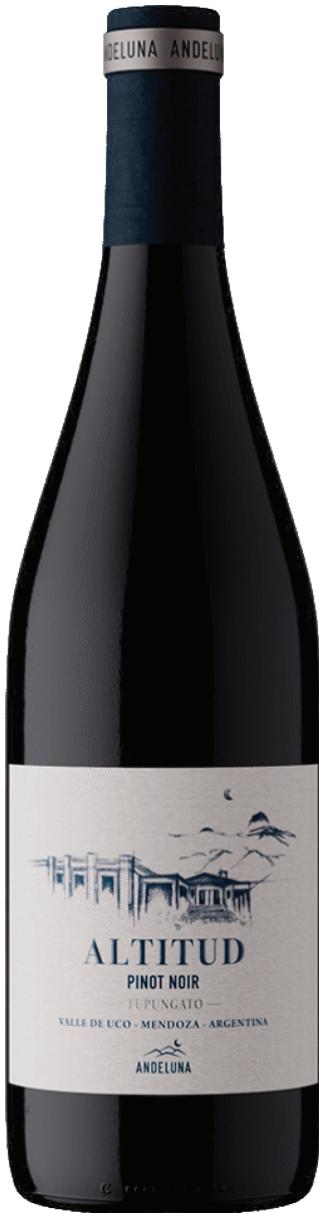


# ANDELUNA

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## Altitud Pinot Noir

[www.andeluna.com.ar](http://www.andeluna.com.ar)



VARIETALS	100% Pinot Noir
VINTAGE	2024
REGION	Tupungato, Mendoza, Argentina
TECHNICAL DATA	Alcohol 13.5%
APPEARANCE NOSE	Medium ruby, with young and bright hues. Fresh red fruits and berries, like raspberry, strawberries and cherries. Intense and fresh floral notes predominate, interlaced with aromatic herbs such as mint.
PALATE	Silky, light and juicy. Balanced acidity and minerality, very true to its origins.
AGEING	50% of the wine was made using carbonic maceration, the remaining 50% undergoes a traditional winemaking technique. Once the final blend is ready, it is poured into French oak barrels, where it ages for 6 months, followed by another 6 months in the bottle before being released.
PAIRING	A good match for rich dishes like mushroom risotto, poultry, pork or lamb burgers, and various soft cheeses. You can also enjoy it with grilled dishes like salmon.
RATINGS	3.8  VIVINO
ORDER CODE	AR0094