



exciting new wine value
from **ANDELUNA!**

FILOSUR

MENDOZA • ARGENTINA

Winemaker: Manuel Gonzalez

Filosur is Andeluna's new, especially value-impressive bottlings that feature the region's finest grape varieties. The Cabernet Sauvignon and Malbec grapes for these new Filosur releases are grown in Andeluna's vineyards in Villa Atuel, in the San Rafael Valley of Mendoza – at more than 2300 feet above sea level.

Owing to the wide temperature range between day and night, and generous sun exposure, the region's grapes show intense colors and offer great aromatic expression. The vineyards are carefully managed with a precisely accurate drip-irrigation system. Canopy management curtails yields – encouraging highly pigmented wines with palates of concentrated fruit – and favors small clusters that result in aromatic profiles that are as pronounced as they are truly representative of the grape variety.

The grapes harvested are carefully hand-selected. The subsequent prefermentative maceration takes place at low temperatures and the resulting must is fermented in temperature-controlled stainless steel. The fermenting must benefits from at least three daily pump-overs and 1–2 delestages (an oxygenation technique also called 'rack and return'). The finished wine is stored in bottles to settle down and acclimate for at least 6 months prior to release.

Andeluna combines fruit grown in world-class vineyards with the best of Argentina's winemaking traditions. Located near the town of Tupungato in Mendoza, Andeluna is surrounded by 170 acres of exceptional, high-altitude, mature vineyards planted to Bordeaux varieties.

2013 FILOSUR CABERNET SAUVIGNON

Intense red fruit aromas. Velvety and smooth on the palate. Its aftertaste is fruity with a hint of vanilla, dulce de leche & chocolate. *This Argentine Cabernet Sauvignon is a worthy complement to steak, roast beef, duck, grilled lamb, hamburgers, and other hearty fare.*

2013 FILOSUR MALBEC

Sharing Filosur Cabernet's pleasure-bent palate of vanilla, dulce de leche & chocolate, this dense but dynamic Malbec is an excellent accompaniment to *grilled steak and chicken, barbecued pork, veal, sausages, roasted mushrooms, and just about any dish served with a spice-laden sauce.*



Thank you for your interest in Connoisseur Wines