



# MENDEL

*Finca Remota*

TECHNICAL SHEET - 2010

GRAPE VARIETY: MALBEC 100 %

## VINEYARD

- Single Vineyard from Altamira - Uco Valley.
- Altitude: 1,100 meters above sea level.
- Year of planting: 1957. Ungrafted vines.
- Production per hectare: 4,000 kg/ha.

## HARVEST

- Time of Harvest: 4th week of April and 1st week of May 2010.
- Harvest Method: Manually in 18 kg boxes and selection of grape clusters in the vineyard.
- Characteristics of the year: This vintage started with a late frost by the beginning of November. Fortunately it caused minor damages. Summer was dry and fresh specially at the end. Grapes from this year are colorful with good ripeness, fresh aromas and middle concentration.

## WINEMAKING

- Manual selection of grapes on vibrating table.
- The clusters are destemmed and crushed.
- Maceration in small tanks and fermentation during 25 to 30 days and use of selected yeasts at a temperature of between 25 °C and 32 °C; during the maceration we homogenized the wines with "PIEGAGE MANUEL" by hand. In some years we use some fermentation in barrels.
- Racking and decantation in stainless steel tanks.
- Malolactic fermentation in new French oak barrels and ageing for 20 months.
- Ageing: The potential aroma of this grape is awesome and while it was ageing after 12 months in 100 new French oak, we decided to rack half of the wine to new oak again for 8 more months. So it is a wine with 150% new French oak. Anyway we maintain the elegant and not oak style.
- Blending and posterior bottling.
- Ageing in bottle: at least one year the bottle.

## TASTING NOTES

- Color: A glass-coating bright purple color.

-Nose: High complexity and intensity. It is the expression of a Malbec from Altamira, characterized by notes like exotic spices, sandalwood, violets and lavender, fresh and ripe fruits –such as black cherries, plums and blueberries. After the fruits appear spices and notes from the oak such as vanilla, chocolate, caramel and blond tobacco, which denote the 150% oak ageing in new French oak for 20 months. Also some black liquorice notes appear at the end giving more complexity to the whole.

-Mouth: This is a wine of great body, structure and harmony in the mouth. The mouth entry is very fulfilling and some sweetness is shown because of its ripe velvety tannins. It's very fleshy and meaty, with fine and present tannins and very well integrated acidity that adds freshness to the wine and makes it very pleasant to drink. The aromas in mouth are very complex and repeat those detected in the nose. It is a completely elegant, balanced wine that last very long in the mouth remarking a pleasant sensation of harmony and flavourfullness.

Best Served: 16 °C - 18 °C.

Alcohol: 14.3% vol.

Peak drinking: 2013 - 2043.

Production limited to 3,500 bottles.



*Roberto de la Hoz*



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