



MENDEL

Finca Remota

TECHNICAL SHEET - 2012

GRAPE VARIETY: MALBEC 100 %
Altamira - Uco Valley.

VINEYARD

- Estate: Finca Remota. Altamira in Uco Valley.
- Terroir and Height: 1,100 meters above sea level. Sandy lime soils on massive calcareous blocks.
- Year of planting: 1957. Ungrafted vines.
- Yield: 4,000 kilos per hectare.

HARVEST

- Harvest Time: 4th week in April and 1st week in May 2012.
- Hand-harvested, in 18-kilo crates.
- Climatic characteristics: The year was characterized by mild weather, without hail storms or frost. The summer was cool and dry, particularly towards the end of the season. The grapes that year achieved great color and ripeness offering pristine fresh fruit and floral aromas.

WINEMAKING

- Manual berry selection at the sorting table.
- Maceration in 50-hectoliter tanks and fermentation for 25 to 30 days. During maceration, musts were homogenized applying pump-over.
- Malolactic fermentation in barriques.
- Aged in new French oak barrels.
- Mild clarification. No filtering.
- Blended and bottled in March 2014.

TASTING NOTES

- Color: Intense purple red. Clean and bright.

-Nose: This complex, intense and elegant wine displays floral notes of violets. Red and black fruit like raspberries, cassis, black cherries and sour cherries usher hints of tobacco, chocolate and licorice. Oak ageing confers great intensity, persistence and aromatic depth besides sweet nuances of vanilla and caramel. Decanting enhances the expressiveness of this superb wine.

-Palate: Outstanding body and structure. A soft and sweet attack introduces ripe, fine-grained, silky tannins which confer pleasant persistence. Concentrated and meaty, its acidity offers incredible freshness, volume and lingering finish. This is a complex wine which boasts remarkable cellaring potential.

Serving Temperature: Between 16 °C and 18 °C.

Alcohol: 14.5%

Peak drinking: Best if consumed between 2015 and 2045.

Production limited to 3,600 bottles.

Roberto de la Haza

