



MENDEL

ROSDÍA

TECHNICAL SHEET - 2018

PINOT NOIR - CABERNET FRANC - MERLOT - MALBEC

VINEYARDS

- Estate: Paraje Altamira, Valle de Uco, Mendoza.
- Height: 1,100 meters above sea level.
- Yield: 8,000 kg/ha.

HARVEST

- Climatic characteristics: Spring was cool. A very even bud-burst led to abundant flower clusters. In November there was some frost which slightly affected production. The summer was a little hot and very dry during just a few weeks. Although it was overall dry until the end of the season, temperatures dropped and remained average to low. An early frost on March 25 affected some areas in Uco Valley but it only partially burnt leaves without causing much damage to either the quantity or the quality of grapes.

The 2018 harvest offered wines of great quality, which ripened earlier and were characterized by medium alcohol, and pleasant freshness and acidity.

WINEMAKING

- Pneumatic pressing of whole bunches.
- Fermentation: musts are fermented separately in small stainless-steel tanks at 16°C.
- No malolactic fermentation to preserve maximum freshness.
- After fermentation, the wines are blended and bottled.

TASTING NOTES

-Color: pale rose, delicate onion skin at the rim.

-Nose: intensely fresh fruit aromas which remind of white peach, pineapple and citrus.

-Palate: it is a fresh, fruity. Very delicate and easy to drink. Its freshness confers it a persistent finish.

Serving Temperature: Between 8 °C and 10 °C.

Alcohol: 13.4%.

Volumen: 750 ml.

Production limited to 4,000 bottles.

Roberto de la Torre



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