



MENDEL

MENDEL *Semillon*

TECHNICAL SHEET - 2011

GRAPE VARIETY: SEMILLON 100 %

VINEYARD

- Estates: Paraje Altamira, La Consulta, San Carlos.
- Planting year: 1942.
- Height: 1,100 meters above sea level. Ungrafted grapevines.
- Yield: 6,500 kilos per hectare.

HARVEST

- Time of Harvest: March 2011.
- Harvest Method: Manually in 18 kg cases and selection of grape clusters in the vineyard.
- Climatic Characteristics: This vintage started with a late November frost, which fortunately did not leave any damages. Summer was somewhat hot; it began with important storms, but got dry and cool at the end. In general grapes were nicely colored by their maturity, fresh aromas and medium concentrations.

WINEMAKING

- On arrival at the winery, grapes are refrigerated to lower the field temperatures. The entire clusters are slightly pressed in the pneumatic press.
- Fermentation and Maceration in Stainless Steel tanks; and 15% of the must is fermented in French oak at a temperature between 18 °C and 20 °C.
- Ageing: 15% during 6 months in new French oak barrels.
- Blending, filtering and bottling.

TASTING NOTES

- Color: Very nice amber color, with some green hints.

-Nose: Fresh, elegant and intense. It displays marked herbal and citric notes, later we can perceive some typical Semillon descriptors as white flowers and honey. Some oak notes such as coconut and soft vanilla aromas appear from the fermentation in new oak. It is a good combination of fresh, sweet aromas and minerality, which ends in an elegant and complex white wine.

-Mouth: The wine has a very fresh mouthfeel with a well-balanced acidity that highlights the freshness of the wine. The aromas at the back of the mouth are similar to those in the nose. It is a very dense, elegant, soft and inviting wine. An excellent example of typicity and terroir.

Best Served: 12 °C - 14 °C

Alcohol: 13.3% vol.

Volume: 750 ml.

Peak drinking: 2011 - 2026.

Production limited to 8,200 bottles.

Roberto de la Santa

