



# MENDEL

## MENDEL *Semillon*

### TECHNICAL SHEET - 2013

GRAPE VARIETY: SEMILLON 100 %

#### VINEYARD

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

#### HARVEST

- Time of Harvest: 1st and 3rd week of March 2013.
- Harvest Method: Manually in 18 kg cases and selection of grape clusters in the vineyard.
- Hand-harvested in 18kg crates. Bunches are selected in the vineyard.
- Characteristics of the year: The present harvest in contrast with 2012 was warmer during the blooming and also at the beginning of the summer. Temperatures were colder at the end of summer what made it similar to 2011. That is why we find lots of floral and herbaceous aromas and a remarkable acidity in the resulting wines.

#### WINEMAKING

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

#### TASTING NOTES

- Color: Light gold yellow 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: 2013 - 2028.

Production limited to 15,000 bottles.

*Roberto de la Haza*

