



MENDEL

MENDEL *Semillon*

TECHNICAL SHEET 2018

GRAPE VARIETY: SEMILLON 100 %

Paraje Altamira, La Consulta, San Carlos.

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

- Harvest time: Second week in March 2018.
- Hand-harvested, in 18-kilo crates. Bunches were selected in the vineyard.
- Climatic characteristics: Spring was cool. After even budding and abundant flower-setting, there was some late frost in November which slightly affected the production in the high areas of Luján de Cuyo. During the few weeks of summer, it was a little hot and very dry. Later, though it remained dry, temperatures became average to average-low until the end of the season. An early frost on March 25th, which affected some areas in Uco Valley partially scorched some of the leaves but did not damage either the quantity or quality of the grapes. Hence, the 2018 harvest offered high-quality white wines which resulted from early-ripening grapes, with medium to high alcoholic strength and refreshing acidity, partly like those from 2017.

WINEMAKING

- On arrival at the winery, grapes are cooled down.
- Bunches are pressed whole very lightly in the pneumatic press.
- Fermentation: 85% of the must is fermented in stainless steel tanks and the remaining 15% is kept in new French oak barrels for 6 months.
- Blended and filtered.
- Bottled in September 2018.

TASTING NOTES

-Color: Pale golden yellow, greenish rim.

-Nose: Fresh, elegant and medium intensity. It exhibits notes of acacia and white fruit like pear, pineapple and finally honey. The aromas contribute freshness and sweetness and make it an elegant and complex white wine.

-Palate: This wine displays a fine balance between freshness and aromatic complexity. The aftertaste reminds of the fragrances on the nose; citrus notes, tropical fruit and delicate coconut and caramel touches. An elegant wine, with a velvety and lingering finish.

Serving Temperatures: Between 12 °C and 14 °C (54 °F - 58 °F).

Alcohol: 14.1%

Content: 750 ml.

Peak drinking: Best if consumed between 2018 and 2033.

Production limited to 10,500 bottles.

Roberto de la Nave

