



MENDEL

Semillon

TECHNICAL SHEET 2019

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: 1st week in March 2019.
- Hand-harvested, in 18-kilo crates. Bunches were selected in the vineyard.
- Climatic characteristics: A little dry but very cold winter gave way to a cool spring. Though vine shooting was slightly delayed, it turned out to be very even. Summer was somewhat hot and dry for just a few weeks. Later, it was dry and temperatures remained average to average-low until the end of the season. As autumn was mild, ripening was reached smoothly and slowly. The 2019 harvest offered high-quality wines of great aromatic intensity, medium alcohol levels, and great freshness and acidity.

WINEMAKING

- On arrival at the winery, grapes are cooled down to preserve aromas and flavors.
- Whole bunches are pressed 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.
- Blending, filtering and bottling.
- Bottled in October 2019.

TASTING NOTES

-Color: Pale golden yellow, greenish at the 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. Pleasant attack, unctuous on mid-palate. An elegant wine, with a velvety and lingering finish.

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

Alcohol: 13.6%

Content: 750 ml.

Peak drinking: Best if consumed between 2019 and 2034.

Production limited to 20,000 bottles.

Roberto de la Haza

