



MENDEL

Finca Remota

TECHNICAL SHEET

MALBEC 100 %
Altamira- Valle de Uco.

VINEYARD

- Property: Finca Remota. Altamira in Valle de Uco.
- Soil and Altitude: Altamira 1,100 meters above sea level, sandy loam soil on large calcareous blocks.
- Year of planting: 1957. Ungrafted vines.
- Malbec selection: Altamira.
- Yield: 4,500 kg / Ha.

WINEMAKING

- Harvesting by hand in 18 kg boxes.
- Grapes selection by hand on vibrant tables.
- Fermentation in small stainless steel tanks of 50 HL. Punch downs during the first weeks.
- Malolactic fermentation in barrels.
- Ageing in new French oak barrels for 18 months (Special racking at 12 months of ageing).
- Smooth clarification, without filtration.

TASTING NOTES

-Color: Deep purple red, with very intense violet hues.

-Nose: Intense and complex. Before swirling the glass, fruity aromas appears like ripe plums, black cherries and raspberries. Afterwards, floral notes of violets, and oak scents such as vanilla, caramel, coffee and tobacco. After swirling the oak becomes more present together with licorice.

-Mouth: It is a wine of great body and structure. The attack is gentle and smooth. Its ripe tannins provide this wine with a great volume and fat. It is a concentrated and fleshy Malbec, and the acidity confers an interesting freshness and structure. It has a velvety and persistent finish.

Recommended serving temperature: between 16 °C and 18 °C.

Alcohol: 14.1% v/v.

Peak drinking: Best if consumed between 2008 and 2033.

Production limited to 1,000 bottles.

Roberto de la Monte

