



MENDEL

Finca Remota

TECHNICAL SHEET - 2009

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: 4,000 kg / Ha.

HARVEST

- Harvest Date: 4th week of April 2009.
- Hand-harvested, in 18-kilo bins.
- Climatic Characteristics: The 2009 was a hot and dry year with low yields. A dry spring was followed by a hot and dry summer. These facts helped to improve grape maturity, especially because of fresh nights during the fall. The length of the cycle was medium, harvesting the grapes earlier than in other years. In general, wines present great concentration, rich color, mature aromas, and very good tannins.

WINEMAKING

- Harvesting by hand in 18 kg boxes.
- Grapes selection by hand on vibrant tables.
- Fermentation in tanks of 50 HL with punching down by hand on the first weeks of half grapes and the other half fermented in new French oak barrels.
- 25 days of maceration.
- Vats: Stainless steel, low capacity.
- Malolactic fermentation in barrels.
- Ageing in new French oak barrels for 18 months. (Special racking at 12 months of ageing).
- Smooth clarification, without filtration.
- Blending and posterior bottling.

TASTING NOTES

-Color: A glass-coating opaque purple color.

-Nose: High complexity and intensity. It is the expression of a Malbec in Uco Valley characterized by notes like exotic spices, sandalwood, violets and lavender, fresh and ripe fruits –such as black cherries, plums and blueberries. After the fruits appear spices and notes from the oak such as vanilla, chocolate, caramel and blond tobacco, which denote the 150% oak ageing in new French oak for 20 months. Also some black liquorice notes appear at the end giving more complexity to the whole.

-Mouth: This is a wine of great body, structure and harmony in the mouth. The mouth entry is very fulfilling and some sweetness is shown because of its ripe velvety tannins. It's very fleshy and meaty, with fine and present tannins and very well integrated acidity that adds freshness to the wine and makes it very pleasant to drink. The aromas in mouth are very complex and repeat those detected in the nose. It is a completely elegant, balanced wine that last very long in the mouth remarking a pleasant sensation of harmony and flavourfullness.

Best Served: 16 °C - 18 °C (62 °F - 64 °F).

Alcohol: 14.6 % v/v.

Peak drinking: 2012 - 2032.

Production limited to 3,500 bottles.



Reserva de la Finca Remota



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