



# MENDEL

## *Finca Remota*

### TECHNICAL SHEET - 2015

GRAPE VARIETY: MALBEC 100 %  
Altamira - Uco Valley.

#### VINEYARD

- Estate: Finca Remota. Altamira in Uco Valley.
- Terroir: 1,100 meters above sea level. Sandy lime soils on massive calcareous blocks.
- Vineyards date from 1957. Ungrafted gravevines.
- Yield: 4,000 kilos per hectare.

#### HARVEST

- Harvest Time: 4<sup>th</sup> week of April 2015.
- Hand-harvested, in 18-kilo crates.
- Climatic Characteristics: While spring was warm, summer was cool and slightly humid. Despite some rainfall from December to harvest time, canopy health was good. Temperatures remained mild during daytime and cool at night giving birth to wines of outstanding aromatic intensity, structure, medium maturity and excellent acidity.

#### WINEMAKING

- Manual berry selection at the sorting table.
- Maceration in 50-hectoliter tanks and fermentation for 25 to 30 days. During maceration, musts were homogenized applying manual pigeage.
- Malolactic fermentation in barrels.
- Aged in new French oak barrels.
- Mild clarification. No filtering.
- Bottled in February 2017.

#### TASTING NOTES

- Color: Intense purple red. Clean and bright.

-Nose: This complex, intense and elegant wine exhibits floral notes of violets. Red and black fruit like raspberries, cassis, black cherries and sour cherries gives way to tobacco, chocolate and licorice nuances. Oak ageing renders great intensity, persistence and aromatic depth besides sweet touches of vanilla and caramel. Decanting enhances the expressiveness of this superb wine.

-Palate: An outstanding wine of great body and structure. Soft and sweet on the attack. Ripe, fine-grained and silky tannins confer pleasant persistence. Concentrated and meaty, its acidity offers incredible freshness, volume and a lingering finish. This is a complex wine which boasts remarkable cellaring potential.

Serving Temperature: Between 16 °C and 18 °C.

Alcohol: 14.65%

Peak drinking: Best if consumed between 2018 and 2038.

Production limited to 3,600 bottles.

*Roberto de la Torre*

