



# MENDEL

## *Finca Remota*

### TECHNICAL SHEET - 2018

GRAPE VARIETY: MALBEC 100 %  
Altamira - Uco Valley.

#### VINEYARD

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

#### HARVEST

- Harvest Time: 2<sup>nd</sup> fortnight of April 2018.
- Hand-harvested, in 18-kilo bins.
- Climatic Characteristics: Spring was cool. After even budding and abundant flower-setting, there was some late frost in November which slightly affected production. During a few weeks, summer 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, 2018 offered high-quality wines, medium to high alcohol and refreshing acidity. The red wines of the 2018 harvest will undoubtedly be remembered because of their very good color, ripe tannins, great structure, amazing quality and elegance.

#### 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 barriques.
- Aged in new French oak barrels.
- Mild clarification. No filtering.
- Bottled in December 2019.

#### TASTING NOTES

-Color: Intense purple red. Clean and bright.

-Nose: Very complex, intense and elegant. This wine exhibits floral aromas 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 amazing intensity, persistence and aromatic depth. Sweet touches of vanilla and caramel contribute complexity. Decanting enhances the expressiveness of this superb wine.

-Palate: An outstanding wine of great body and structure. The attack is both soft and sweet. Ripe, fine-grained and silky tannins give this Malbec pleasant, persistent texture. 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: 14.3%

Peak drinking: Best if served between 2021 and 2041.

Production limited to 6,500 bottles.

*Roberto de la Hoz*



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