



MENDEL

Finca Remota

TECHNICAL SHEET - 2019

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: 2nd fortnight of April 2019.
- Hand-harvested, in 18-kilo bins.
- 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

- 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 February 2021.

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: 14.6 %

Peak drinking: Best if served between 2021 and 2041.

Production limited to 3,577 bottles.

Roberto de la Monte

