



MENDEL

MENDEL *Malbec*

TECHNICAL SHEET - 2010

GRAPE VARIETY: MALBEC 100 %

VINEYARD

- Mayor Drummond, Luján de Cuyo.
- Age of the Vineyard: 85 years old, ungrafted old vines.
- Altitude: 960 metres above sea level.
- Production per hectare: 5,000 kg/ha to 6,500 kg/ha.

HARVEST

- Time of Harvest: 1st week of April 2010.
- Manually in 18 kg boxes and selection of grape clusters in the vineyard.
- Characteristics of the year: A late frost nipped at the beginning of November. Fortunately, it caused minor damages. Summer was dry and fresh, especially at the end. Grapes from this year are colorful with good ripeness, fresh aromas, and medium concentration.

WINEMAKING

- Manual selection of grapes on vibrating table.
- Maceration and fermentation in 80 hl stainless steel tanks. PIEGAGE MANUEL during the first weeks.
- Maceration time: 25 days in total.
- Pneumatic pressing at low pressure.
- Malolactic fermentation in tanks.
- Ageing: The wine is aged in French oak barrels for 12 months: 1/3 in new ones, 1/3 second- use and 1/3 in third-use ones.
- Mild clarification, no filtering
- Blending and bottling.
- Ageing in bottle: at least 6 months in the bottle.

TASTING NOTES

- Color: Vivacious purplish-red, very intense and pure.

-Nose: Complex and elegant. It is a combination of ripe plums, cassis, and blackberries. It displays floral notes such as violets and spices which add complexity and freshness. Later scents of licorice appear that are integrated into those from its twelve-month aging in refined French oak such as vanilla, caramel, and smoky notes.

-Mouth: Wine of great volume. Ripe and smooth tannins give it liveliness and structure. Its acidity gives it freshness, ensuring good longevity and aging potential. The aromas in the mouth are intense and persistent. They are expressed in a harmonious and elegant finish.

Best Served: 16 °C - 18 °C.

Alcohol: 14.5% vol.

Volume: 750 ml.

Peak drinking: Best if consumed between 2011 and 2031.

Roberto de la Monte

