



MENDEL

Malbec

TECHNICAL SHEET 2016

GRAPE VARIETY: MALBEC 100 %

Finca Drummond, Luján de Cuyo.

VINEYARD

- Estates: Finca Drummond in Luján de Cuyo.
- Terroir and Height: 980 meters above sea level. Ungrafted grapevines.
- Planting year: 1928.
- Malbec selection: Luján.
- Yield: 5,000 to 6,500 kilos per hectare depending on the lot.

HARVEST

- Harvest time: 3rd and 4th week of April 2016.
- Hand-harvested, in 18-kilo crates. Bunches are selected in the vineyard.
- Climatic Characteristics: The 2016 harvest was affected by "El Niño" phenomenon which brought on a cold and rainy spring; therefore, bud-break was delayed in approximately 2 weeks. As summer was rainy and cool, ripening was also delayed in 2 weeks. As a result, red wines turned out highly aromatic, exhibiting fresh, red fruit and floral notes. On the palate, fresh and persistent.

WINEMAKING

- Manual berry selection at the sorting table.
- Fermentation and maceration in 80-hectoliter tanks. Manual pigeage is applied during the first weeks.
- Total maceration time, 25 days.
- 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 in second-use ones and 1/3 in third-use ones.
- Mild clarification. No filtering.
- Bottled in November 2017.
- Bottle-aged for at least 6 months.

TASTING NOTES

- Color: Bright violet and intense, bright red.
- Nose: Complex, elegant and intense. This vintage resulted from colder temperatures which endowed the wine with a refined combination of floral and fresh fruit notes like strawberries, raspberries and blackberries. Spice touches together with orange peel and a hint of licorice add complexity to the wine. The age in French oak masterfully integrates vanilla, caramel and smoke nuances.
- Palate: The aromas on the palate are powerful and persistent; they reveal themselves harmoniously, elegantly and smoothly and lead to perfect, long finish. An enticing and refreshing wine.

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

Alcohol: 14.4%

Content: 750 ml.

Peak drinking: Best if consumed between 2017 and 2037.

Production limited to 80,000 bottles.

Roberto de la Nave

