



MENDEL

Cabernet Franc

TECHNICAL SHEET - 2019

CABERNET FRANC 100 %

Paraje Altamira

VINEYARD

- Estates: Finca Remota, Paraje Altamira in Uco Valley.
- Terroir: Height: 1,100 meters above sea level. Sandy loam soil on massive calcareous blocks.
- Planting year: 2012.
- Yield: 6,000 k per hectare.

HARVEST

- Date of harvest: 2nd fortnight in April 2019.
- Hand-harvested in 18-kilo bins. Bunch selection in the vineyard.
- 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.
- Fermentation and maceration in small 80-hectolitre tanks. Manual pigeage during the first few weeks.
- Total maceration time, 25 days.
- Pneumatic pressing at low pressure.
- Malolactic fermentation in tanks.
- 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 third-use ones.
- Mild clarification. No filtering.
- Bottled in November 2020.

TASTING NOTES

-Color: Intense ruby red.

-Nose: Fresh, spicy and fruity.

-Palate: Pleasant and refreshing attack. The wine boasts both red fruit scents of raspberries and cherries and spicy hints of pink and black pepper which deliver delightful freshness. Ripe and firm tannins offer a silky, elegant texture. Lingering and persistent finish.

Service temperature: between 16 °C and 18 °C.

Alcohol: 14.4 %.

Content: 750 ml.

Peak drinking: Best if consumed between 2021 and 2041.

Limited production: 14,000 bottles.

Roberto de la Santa

