



MENDEL

MALBEC DOC LUJÁN DE CUYO

TECHNICAL SHEET - 2019

MALBEC 100 %

Finca los Andes in Luján de Cuyo.

VINEYARD

- Estates: Finca de los Andes, Perdriel, Luján de Cuyo.
- Terroir and Height: 980 meters above sea level. Ungrafted grapevines.
- Planting year: 1928.
- Grape variety: old Malbec selection of red peduncles.
- Yield: 5,000 to 5,500 kilos per hectare.

HARVEST

- Harvest time: 2nd fortnight in April 2019.
- Hand-harvested, in 18-kilo bins. Bunches are selected 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 80-hectoliter tanks. Manual pigeage 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 14 months.
- Soft clarification. No filtering.
- Bottled in January 2021.

TASTING NOTES

-Color: Intense red with violet hues.

-Nose: Intense aromas where red and black fruits predominate. Before swirling the glass, black cherries and plums appear, and then spices and soft scents of licorice.

-Palate: It is a complex wine of great volume and structure. Its ripe and well-present tannins cote the mouth, being both kind and silky. The aromas of black cherry and plum reappear and provide it with an exceptional length on the palate. It is recommended to decant at least 30 minutes.

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

Alcohol: 14.7%

Content: 750 ml.

Peak drinking: Best if consumed between 2021 and 2061.

Production limited to 1,572 bottles.

Roberto de la Santa

