



  
MENDEL  
WINES

*Semillon*

**91**  
points

**2014**

“The wine that  
fermented in ba-

rrel matured there for six months and the rest was kept in stainless steel tanks until bottling. The oak is perfectly integrated with waxy aromas of apples and something mineral and slightly medicinal. The palate is fresh, with very nice balance and a tasty, supple, perhaps mineral finish. I’m sure this should develop nicely in bottle.”

[www.mendel.com.ar](http://www.mendel.com.ar)

August, 2015 - Issue # 220



*Robert Parker's*  
Wine Advocate