



MENDEL

Finca Remota

TECHNICAL SHEET - 2020

GRAPE VARIETY: MALBEC 100 %
Altamira - Uco Valley.

VINEYARD

- Estate: Finca Remota. Altamira in Uco Valley.
- Terroir: Height: 1,100 meters above sea level. Sandy lime soils on massive calcareous blocks.
- Planting year: 1947. Ungrafted vines.
- Yield: 4,000 kilos per hectare.

HARVEST

- Harvest Time: 2nd fortnight of April 2020.
- Hand-harvested, in 18-kilo bins.
- Climatic Characteristics: In general the sprouting took place on the scheduled dates, it was quite homogeneous and the sprouts developed with good vigor. Spring was fresh, and there was only some frost damage in very low areas where there was also Coulure, and decreased production increased by some rains in flowering. The summer was warm, but the thermal amplitude was very high, almost 3°C more than usual, which explains the intense color, the thick skins, well-present tannins, a lot of fresh fruit intensity, and good acidity in the wines. The 2020 harvest will be remembered for its outstanding quality.

WINEMAKING

- Manual berry selection at the sorting table.
- Maceration in 50-hectoliter tanks and fermentation for 25 to 30 days. During maceration, musts were homogenized applying manual pigeage.
- Malolactic fermentation in barriques.
- Aged in new French oak barrels.
- Mild clarification. No filtering.
- Bottled in December 2021.

TASTING NOTES

-Color: Intense purple red. Clean and bright.

-Nose: Very complex, intense and elegant. This wine exhibits floral aromas of violets. Red and black fruit like raspberries, cassis, black cherries and sour cherries gives way to tobacco, chocolate and licorice nuances. Oak ageing renders amazing intensity, persistence and aromatic depth. Sweet touches of vanilla and caramel contribute complexity. Decanting enhances the expressiveness of this superb wine.

-Palate: An outstanding wine of great body and structure. The attack is both soft and sweet. Ripe, fine-grained and silky tannins give this Malbec pleasant, persistent texture. Concentrated and meaty. Its acidity offers incredible freshness, body and a lingering finish. This is a complex wine which boasts remarkable cellaring potential.

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

Alcohol: 14.6 %

Peak drinking: Best if served between 2022 and 2042.

Production limited to 3,816 bottles.



Roberto de la Torre