



# MENDEL

## UNUS

### TECHNICAL SHEET - 2021

GRAPE VARIETY: 65% MALBEC - 25% CABERNET SAUVIGNON - 10% PETIT VERDOT

#### VINEYARD

- Estates: Finca Drummond and Finca de Los Andes in Luján de Cuyo and Altamira in Uco Valley.
- Terroir and Altitude: Drummond, at 980 meters above sea level; ungrafted grapevines grow on shallow, very permeable sandy silt soils. Perdiel, at 980 meters above sea level; shallow, stony soils of great drainage. Altamira, at 1,100 meters above sea level; ungrafted grapevines grow on sandy loam soils set on massive calcareous blocks.
- Planting Year: The Malbec vines date from 1928-1930. The Cabernet Sauvignon in Perdiel was planted in 1994.
- Varietal selections: Malbec Luján and Altamira, Cabernet Sauvignon clone 337, Petit Verdot Margaux selection.
- Yield: between 4,500 kilos and 5,500 kilos per hectare.

#### HARVEST

- Harvest time: 4<sup>th</sup> week in April 2021.
- Hand-harvested in 18-kilo crates.
- Climatic characteristics: Spring, as in previous years, surprised us with a medium-intensity late frost, which had diverse consequences depending on the different areas. While the average temperature in October was similar to the previous year, the minimum temperature was lower. This fact could explain the inflorescence damage and the decrease in production. November and December were dry, and the average temperatures were lower than in the same period of the previous year, resulting in well-developed and growing vineyards. There were three warm weeks in summer, but then the temperatures dropped, ending in lower averages for each month, a phenomenon that explains the slow maturity of the grapes, the acidity preservation, and freshness. In February and part of March, there were heavy rains. Then the weather continued cool and dry. The red wines are colorful, very fresh, and medium-bodied, and have well-present tannins and a good length on the palate.

#### WINEMAKING

- Manual berry selection at the sorting table.
- Fermentation in small 50-hl tanks. Manual pigeage during the first few weeks.
- Total maceration time: 25 days.
- Pneumatic pressing at low pressure.
- Malolactic fermentation in barriques.
- Ageing in French oak barrels for 16 months.
- Blended and later bottled in November 2022.
- Bottle-aging for 12 months.

#### TASTING NOTES

- Color: Dark intense red, purple at the rim.
- Nose: Complex and multi-layered. Before being swirled, the wine exhibits fresh fruit aromas like black cherries, plums, blackberries and cassis. Once swirled, it displays spices such as pink peppercorn, cedarwood, chocolate scents, vanilla and blond tobacco.
- Palate: It is a harmonious and mouth-filling wine which feels meaty and unctuous, with refined and round tannins. The Cabernet Sauvignon in the blend contributes tannic structure and a spicy core while the Malbec offers unctuousness, roundness and fruit and the Petit Verdot, body and licorice. The aromatic complexity on the nose echoes on the palate and makes it incredibly long. The acidity in this elegant wine ensures freshness and great cellaring capacity.

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

Alcohol: 14.6%

Volume: 750 ml.

Peak drinking: Best if consumed between 2023 and 2048.

Production limited to 21,442 bottles.



*Roberto de la Torre*



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