



MENDEL

MALBEC DOC LUJÁN DE CUYO

TECHNICAL SHEET - 2021

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 2021.
- Hand-harvested, in 18-kilo bins. Bunches are selected in the vineyard.
- 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 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 November 2022.

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 2023 and 2063.

Production limited to 5,342 bottles.



Roberto de la Monte



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