



MENDEL

Petit Manseng
LATE HARVEST

TECHNICAL SHEET 2022

PETIT MANSENG 100 %

Paraje Altamira, La Consulta, San Carlos.

VINEYARD

-Property: Paraje Altamira, La Consulta, San Carlos.

-Altitude: 1,100 msnm.

-Yield: 3,000 kg/ha.

HARVEST

-Harvest Date: 1st week in April 2022.

-Hand-harvested, in 18-kilo crates. Bunches were selected in the vineyard.

-Characteristics of the year: The cycle began with good and even budding, both in Luján de Cuyo and the Uco Valley. Spring was cool and dry with some late frosts that affected the production of some vineyards. The summer was mild to hot, especially for three weeks with highs above 35°C, but the nights were always cool, so the grapes preserved their acidity and floral aromas. The beginning of autumn was cold, with some early frosts in certain areas. At the end of the cycle returned to the usual warm temperate climate, with cool nights and dry days. Due to their aromatic intensity and mouthfeel, these harvested grapes at the end of the cycle represent the characteristics of the vintage.

WINEMAKING

-Whole bunches are pressed very lightly in the pneumatic press.

-Fermentation: the must is fermented in small stainless steel tanks.

-Filtering and bottling in August 2022.

TASTING NOTES

-Color: Golden yellow with green hues.

-Nose: Intense with tropical fruits. Syrupy aromas of mango, peaches, apricots and pineapple stand out. Its fruity scents are highlighted with floral hints of jasmine and nuts like almonds and hazelnuts.

-Palate: Its entry is friendly and sweet. It expresses a great balance between its unctuousness, body and refreshing acidity. The intensity and aromatic complexity reappear at the end of the mouth. It is the same as in nose, elegant with a persistent and silky finish.

Best served: entre 12 ° y 14 °C.

Alcohol: 11.3 %.

Volume: 500 ml.

Peak drinking: Best if consumed between 2022 and 2037.

Production limited to 2,371 bottles.

Roberto de la Haza

