



MENDEL

ROSDÍA

TECHNICAL SHEET - 2021

PINOT NOIR - CABERNET FRANC - MERLOT

VINEYARDS

- Estate: Paraje Altamira, Valle de Uco, Mendoza.
- Height: 1,100 meters above sea level.
- Yield: 8,000 kg/ha.

HARVEST

- 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 2021 white wines own good aromatic intensity and scents of fresh fruit and flowers, good concentration, structure, freshness, and a persistent finish.

WINEMAKING

- Pneumatic pressing of whole bunches.
- Fermentation: musts are fermented separately in small stainless-steel tanks at 16°C.
- No malolactic fermentation to preserve maximum freshness.
- After fermentation, the wines are blended and bottled.

TASTING NOTES

-Color: pale rose, delicate onion skin at the rim.

-Nose: intensely fresh fruit aromas which remind of white peach, pineapple and citrus.

-Palate: it is a fresh, fruity. Very delicate and easy to drink. Its freshness confers it a persistent finish.

Serving Temperature: Between 8 °C and 10 °C.

Alcohol: 13.4%.

Volumen: 750 ml.

Production limited to 19,800 bottles.

Roberto de la Fuente



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