



MENDEL

Cabernet Sauvignon

TECHNICAL SHEET - 2022

GRAPE VARIETY: CABERNET SAUVIGNON 100%
Finca de los Andes, Perdriel in Luján de Cuyo.

VINEYARD

- Estates: Finca de los Andes, Perdriel, Luján de Cuyo.
- Terroir and Height: 1,050 meters above sea level. Ungrafted vines.
- Vineyard dating from 1994.
- Yield: 6,500 kg per hectare.

HARVEST

- Harvest time: 1st week of April in 2022.
- Hand-harvested in 18-kilo crates. Bunches were selected in the vineyard.
- Climatic characteristics: The cycle began with good and even budding in Luján de Cuyo. 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

- Manual berry selection at the sorting table.
- Fermentation in small 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 12 months: 1/3 in new ones, 1/3 in second-use ones and 1/3 in third-use ones.
- Soft clarification, no filtering.
- Bottled in August 2023.
- Bottle-aged for at least 6 months.

TASTING NOTES

-Color: Very intense, deep ruby red.

-Nose: Spicy, fruity and intense. Aromas of black and red pepper prevail backed by hints of red fruit such as blueberries, cassis, strawberries as well as delicate quince undertones. After swirling, sweet touches of licorice and caramel contribute complexity and elegance.

-Palate: Pleasant and easy-to-drink wine. The same spice and fruit aromas on the nose follow through on the palate. Sweet and plush tannins give it structure, vivacity and unctuousness. An elegant wine whose freshness confers it a persistent and velvety finish.

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

Alcohol: 14.5%

Content: 750 ml.

Peak drinking: Best if consumed between 2023 and 2043.

Production limited to 22,500 bottles.



Roberto de la Monte



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