



MENDEL

Cabernet Sauvignon

TECHNICAL SHEET - 2023

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 2023.
- Hand-harvested in 18-kilo crates. Bunches were selected in the vineyard.
- Climatic characteristics: The late frost that occurred at the end of October and the beginning of November had serious consequences on the production, making the 2023 harvest the lowest in over 20 years. Despite these phenomena, the nobility of the vine allowed us to produce good wines, both white, rosé, and red. The summer, in general, was very dry with high temperatures in December and January, the months of February and March were slightly cooler, and the grapes continued, in general, with a good balance of acidity and sugar accumulation. The wines produced in this vintage are very interesting and intensely fruity. All these characteristics ensure good ageing potential.

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 September 2024.
- 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: 14.4%

Content: 750 ml.

Peak drinking: Best if consumed between 2025 and 2045.

Production limited to 31,971 bottles.



Reserva de la Finca



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