



MENDEL

Finca Remota

TECHNICAL SHEET - 2022

GRAPE VARIETY: MALBEC 100 %
Altamira - Uco Valley.

VINEYARD

- Estate: Finca Remota. Altamira in Uco Valley.
- Terroir: Height: 1,100 meters above sea level. Sandy lime soils on massive calcareous blocks.
- Planting year: 1947. Ungrafted vines.
- Yield: 4,000 kilos per hectare.

HARVEST

- Harvest Time: 2nd fortnight of April 2022.
- Hand-harvested, in 18-kilo bins.
- 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.
- Maceration in 50-hectoliter tanks and fermentation for 25 to 30 days. During maceration, musts were homogenized applying manual pigeage.
- Malolactic fermentation in barriques.
- Aged in new French oak barrels.
- Mild clarification. No filtering.
- Bottled in December 2023.

TASTING NOTES

- Color: Intense purple red. Clean and bright.
- Nose: Very complex, intense and elegant. This wine exhibits floral aromas of violets. Red and black fruit like raspberries, cassis, black cherries and sour cherries gives way to tobacco, chocolate and licorice nuances. Oak ageing renders amazing intensity, persistence and aromatic depth. Sweet touches of vanilla and caramel contribute complexity. Decanting enhances the expressiveness of this superb wine.
- Palate: An outstanding wine of great body and structure. The attack is both soft and sweet. Ripe, fine-grained and silky tannins give this Malbec pleasant, persistent texture. Concentrated and meaty. Its acidity offers incredible freshness, body and a lingering finish. This is a complex wine which boasts remarkable cellaring potential.

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

Alcohol: 14.6 %

Peak drinking: Best if served between 2024 and 2044.

Production limited to 6,710 bottles.



Roberto de la Hita



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