



MENDEL

ROSDÍA

TECHNICAL SHEET - 2023

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

- Harvest time: End of February 2023.
- 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

- 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: 14%.

Volumen: 750 ml.

Production limited to 10,069 bottles.

Peak drinking: Best if consumed between 2024 and 2029

Rosado de la Montaña



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