



MENDEL

Semillon

TECHNICAL SHEET 2022

GRAPE VARIETY: SEMILLON 100 %

Paraje Altamira, La Consulta, San Carlos.

VINEYARD

- Estates: Paraje Altamira, La Consulta, San Carlos.
- Planting year: 1957.
- Height: 1,100 meters above sea level. Ungrafted grapevines.
- Yield: 6,500 kilos per hectare.

HARVEST

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

- On arrival at the winery, grapes are cooled down to preserve aromas and flavors.
- Whole bunches are pressed very lightly in the pneumatic press.
- Fermentation: 85% of the must is fermented in stainless steel tanks and the remaining 15% is kept in new French oak barrels for 6 months.
- Blending, filtering and bottling.
- Bottled in September 2022.

TASTING NOTES

-Color: Pale golden yellow, greenish at the rim.

-Nose: Fresh, elegant and medium intensity. It exhibits scents of acacia and white fruit like pear, pineapple and finally honey. The aromas contribute freshness and sweetness and make it an elegant and complex white wine.

-Palate: This wine displays a fine balance between freshness and aromatic complexity. Pleasant attack, unctuous on mid-palate. An elegant wine, with a velvety and lingering finish.

Serving Temperatures: Between 12 °C and 14 °C

Alcohol: 13.8 %

Content: 750 ml.

Peak drinking: Best if consumed between 2022 and 2037.

Production limited to 21,373 bottles.

Roberto de la Haza

