



# MENDEL

## UNUS

### TECHNICAL SHEET - 2022

GRAPE VARIETY: 65% MALBEC - 25% CABERNET SAUVIGNON - 10% PETIT VERDOT

#### VINEYARD

- Estates: Finca Drummond and Finca de Los Andes in Luján de Cuyo and Altamira in Uco Valley.
- Terroir and Altitude: Drummond, at 980 meters above sea level; ungrafted grapevines grow on shallow, very permeable sandy silt soils. Perdiel, at 980 meters above sea level; shallow, stony soils of great drainage. Altamira, at 1,100 meters above sea level; ungrafted grapevines grow on sandy loam soils set on massive calcareous blocks.
- Planting Year: The Malbec vines date from 1928-1930. The Cabernet Sauvignon in Perdiel was planted in 1994.
- Varietal selections: Malbec Luján and Altamira, Cabernet Sauvignon clone 337, Petit Verdot Margaux selection.
- Yield: between 4,500 kilos and 5,500 kilos per hectare.

#### HARVEST

- Harvest time: 4<sup>th</sup> week in April 2022.
- Hand-harvested in 18-kilo crates.
- 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 50-hl tanks. Manual pigeage during the first few weeks.
- Total maceration time: 25 days.
- Pneumatic pressing at low pressure.
- Malolactic fermentation in barriques.
- Ageing in French oak barrels for 16 months.
- Blended and later bottled in December 2023.
- Bottle-aging for 12 months.

#### TASTING NOTES

-Color: Dark intense red, purple at the rim.

-Nose: Complex and multi-layered. Before being swirled, the wine exhibits fresh fruit aromas like black cherries, plums, blackberries and cassis. Once swirled, it displays spices such as pink peppercorn, cedarwood, chocolate scents, vanilla and blond tobacco.

-Palate: It is a harmonious and mouth-filling wine which feels meaty and unctuous, with refined and round tannins. The Cabernet Sauvignon in the blend contributes tannic structure and a spicy core while the Malbec offers unctuousness, roundness and fruit and the Petit Verdot, body and licorice. The aromatic complexity on the nose echoes on the palate and makes it incredibly long. The acidity in this elegant wine ensures freshness and great cellaring capacity.

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

Alcohol: 14.5%

Volume: 750 ml.

Peak drinking: Best if consumed between 2024 and 2049.

Production limited to 21,624 bottles.



*Rotatorio de la Umita*



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