



MENDEL

Cabernet Franc

TECHNICAL SHEET - 2021

CABERNET FRANC 100 %

Paraje Altamira

VINEYARD

- Estates: Finca Remota, Paraje Altamira in Uco Valley.
- Terroir: Height: 1,100 meters above sea level. Sandy loam soil on massive calcareous blocks.
- Planting year: 2012.
- Yield: 6,000 k per hectare.

HARVEST

- Date of harvest: 2nd fortnight in April 2020.
- Hand-harvested in 18-kilo bins. Bunch selection in the vineyard.
- Climatic characteristics: Spring, as in previous years, surprised us with a medium-intensity late frost, which had diverse consequences depending on the different areas. While the average temperature in October was similar to the previous year, the minimum temperature was lower. This fact could explain the inflorescence damage and the decrease in production. November and December were dry, and the average temperatures were lower than in the same period of the previous year, resulting in well-developed and growing vineyards. There were three warm weeks in summer, but then the temperatures dropped, ending in lower averages for each month, a phenomenon that explains the slow maturity of the grapes, the acidity preservation, and freshness. In February and part of March, there were heavy rains. Then the weather continued cool and dry. The red wines are colorful, very fresh, and medium-bodied, and have well-present tannins and a good length on the palate.

WINEMAKING

- Manual berry selection at the sorting table.
- Fermentation and maceration in small 80-hectolitre tanks. Manual pigeage during the first few weeks.
- Total maceration time, 25 days.
- Pneumatic pressing at low pressure.
- Malolactic fermentation in tanks.
- 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 third-use ones.
- Mild clarification. No filtering.
- Bottled in February 2023.

TASTING NOTES

-Color: Intense ruby red.

-Nose: Fresh, spicy and fruity.

-Palate: Pleasant and refreshing attack. The wine boasts both red fruit scents of raspberries and cherries and spicy hints of pink and black pepper which deliver delightful freshness. Ripe and firm tannins offer a silky, elegant texture. Lingering and persistent finish.

Service temperature: between 16 °C and 18 °C.

Alcohol: 14.4 %.

Content: 750 ml.

Peak drinking: Best if consumed between 2023 and 2043.

Limited production: 9,800 bottles.

Roberto de la Santa



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