



# MENDEL

## MALBEC DOC LUJÁN DE CUYO

### TECHNICAL SHEET - 2022

#### MALBEC 100 %

Finca los Andes in Luján de Cuyo.

#### VINEYARD

- Estates: Finca de los Andes, Perdriel, Luján de Cuyo.
- Terroir and Height: 980 meters above sea level. Ungrafted grapevines.
- Planting year: 1928.
- Grape variety: old Malbec selection of red peduncles.
- Yield: 5,000 to 5,500 kilos per hectare.

#### HARVEST

- Harvest time: 2nd fortnight in April 2022.
- Hand-harvested, in 18-kilo bins. Bunches are selected in the vineyard.
- 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 and maceration in 80-hectoliter tanks. Manual pigeage during the first weeks.
- Total maceration time, 25 days.
- Pneumatic pressing at low pressure.
- Malolactic fermentation in tanks.
- Ageing: the wine is aged in French oak barrels for 14 months.
- Soft clarification. No filtering.
- Bottled in January 2024.

#### TASTING NOTES

-Color: Intense red with violet hues.

-Nose: Intense aromas where red and black fruits predominate. Before swirling the glass, black cherries and plums appear, and then spices and soft scents of licorice.

-Palate: It is a complex wine of great volume and structure. Its ripe and well-present tannins cote the mouth, being both kind and silky. The aromas of black cherry and plum reappear and provide it with an exceptional length on the palate. It is recommended to decant at least 30 minutes.

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

Alcohol: 14.5%

Content: 750 ml.

Peak drinking: Best if consumed between 2024 and 2064.

Production limited to 3,192 bottles.



*Roberto de la Hita*