



MENDEL

Petit Manseng
LATE HARVEST

TECHNICAL SHEET 2023

PETIT MANSENG 100 %

Paraje Altamira, La Consulta, San Carlos.

VINEYARD

-Property: Paraje Altamira, La Consulta, San Carlos.

-Altitude: 1,100 msnm.

-Yield: 3,000 kg/ha.

HARVEST

-Harvest Date: 1st week in May 2023.

-Hand-harvested, in 18-kilo crates. Bunches were selected in the vineyard.

-Characteristics of the year: 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

-Whole bunches are pressed very lightly in the pneumatic press.

-Fermentation: the must is fermented in small stainless steel tanks.

-Filtering and bottling in September 2023.

TASTING NOTES

-Color: Golden yellow with green hues.

-Nose: Intense with tropical fruits. Syrupy aromas of mango, peaches, apricots and pineapple stand out. Its fruity scents are highlighted with floral hints of jasmine and nuts like almonds and hazelnuts.

-Palate: Its entry is friendly and sweet. It expresses a great balance between its unctuousness, body and refreshing acidity. The intensity and aromatic complexity reappear at the end of the mouth. It is the same as in nose, elegant with a persistent and silky finish.

Best served: entre 12 ° y 14 °C.

Alcohol: 12 %.

Volume: 500 ml.

Peak drinking: Best if consumed between 2023 and 2038.

Production limited to 5,000 bottles.

Roberto de la Hoz

