



MENDEL

Malbec

TECHNICAL SHEET 2022

GRAPE VARIETY: MALBEC 100 %

Finca Drummond, Luján de Cuyo.

VINEYARD

- Estates: Finca Drummond in Luján de Cuyo.
- Terroir and Height: 980 meters above sea level. Ungrafted grapevines.
- Planting year: 1928.
- Malbec selection: Luján.
- Yield: 5,000 to 6,500 kilos per hectare depending on the block.

HARVEST

- Harvest time: 1st fortnight in April 2021.
- 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 12 months: 1/3 in new ones, 1/3 in second-use ones and 1/3 in third-use ones.
- Mild clarification. No filtering.
- Bottled in September 2024.
- Bottle-aged for at least 6 months.

TASTING NOTES

-Color: Intense, bright red, violet at the rim.

-Nose: Complex, elegant and very intense. The wine shows a perfect combination of fresh red fruit such as black cherries, raspberries and blackberries. Spice touches and licorice hints contribute complexity. The ageing in French oak masterfully integrates subtle vanilla and caramel nuances.

-Palate: Pleasant attack. The aromas on the palate are harmonious and persistent. It is a balanced, refreshing and very easy-to-drink wine which boasts a lingering finish.

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

Alcohol: 14.5 %

Content: 750 ml.

Peak drinking: Best if consumed between 2025 and 2045.

Production limited to 44,000 bottles.



Reserva de la Bodega



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