



MENDEL

Malbec

TECHNICAL SHEET 2023

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 2023.
- Hand-harvested, in 18-kilo bins. Bunches are selected in the vineyard.
- Climatic Characteristics: 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

- 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: $\frac{1}{3}$ in new ones, $\frac{1}{3}$ in second-use ones and $\frac{1}{3}$ in third-use ones.
- Mild clarification. No filtering.
- Bottled in February 2025.
- 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: 14.4 %

Content: 750 ml.

Peak drinking: Best if consumed between 2025 and 2037.

Production limited to 37,159 bottles.

Lo sento por la tinta

