



MENDEL

LUNTA Malbec

TECHNICAL SHEET - 2024

MALBEC 100 %

Mayor Drummond vineyards, Luján de Cuyo.

VINEYARD

- Property: Mayor Drummond, Luján de Cuyo.
- Altitude: Luján de Cuyo at 980 meters above sea level.
- Year of planting: 1928.
- Malbec selection: Luján and Altamira.
- Yield: 7,500 kilos per hectare.

HARVEST

- Harvest Date: Third week of March 2024.
- Hand-harvested in 18-kilo crates. Bunches are selected in the vineyard.
- Characteristics of the year: Harvest 2024 has been one of the best. Spring was chill and dry, and same as previous years, there have been late frosts. Sprouting in both, white and red wine strains, was generally even and with normal timing. This has been a dry and very healthy vintage. Most of the producers had done three treatments to control Powdery Mildew and Peronospora along the whole term, which means those are extremely healthy vineyards with high level of organic handling. About temperature, January, February and beginning of March were significantly warmer than the average for that time of the year. On the contrary, end of cycle months, April and May, were remarkably colder than monthly means of historical averages. This change at the end of the period of maturity made most of the harvests delayed, leaving the grapes longer in the vines, which gave them more richness and better balance. White wines have intense fruity aromas, both, mature and fresh, fruits and floral; good volume in palate, feels unctuous and refreshing at the same time due to its correct acidity level. About the reds, they have strong color and important fruit intensity and concentration, as well as the whites.

WINEMAKING

- Berry selection at the sorting tables.
- Fermentation in 80-hectoliter tanks; manual pigeage during the first weeks.
- Total maceration time, three weeks.
- Pneumatic pressing at low pressure.
- Malolactic fermentation in tanks and barriques.
- 50 % of the wine is aged in second- and third-use French oak barrels for 12 months; the other 50% is aged in stainless steel tanks.
- Mild clarification, no filtering.
- Bottled in October 2025.

TASTING NOTES

- Color: Intense ruby red.

-Nose: Very fruity and intense. Prevailing red and black fruit aromas of raspberries, plums and blackberries are backed by floral scents of violets. The ageing in French oak contributes touches of vanilla and caramel, granting superb intensity.

-Palate: It is a gentle, fruity and easy-to-drink wine. Fruit and floral undertones and pleasant acidity contribute intensity, freshness and zest. Ripe, soft tannins confer body and balance to this wine.

Best served: 14 °C - 16 °C.

Alcohol: 14.3% v/v.

Volume: 750 ml.

Peak drinking: Best if consumed between 2025 and 2034.

Production limited to 20,000 bottles.



Reserva de la Lunta


MENDEL
WINES
MENDOZA | ARGENTINA

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