MENDEL

LUNTA Malbec

TECHNICAL SHEET - 2025

MALBEC 100 %
Mayor Drummond vineyards, Luján de Cuyo.

VINEYARD
-Property: Mayor Drummond, Luján de Cuyo and paraje Altamira.
-Altitude: Luján de Cuyo at 980 meters above sea level and Paraje Altamira at 1,100 meters above sea level.
-Year of planting: 1928 and 2012.
-Malbec selection: Luján and Paraje Altamira.
-Yield: 7,500 kilos per hectare.

HARVEST
-Harvest Date: Third week of March 2025.
-Hand-harvested in 18-kilo crates. Bunches are selected in the vineyard.
-Characteristics of the year: This vintage and its wines will be remembered for the great quality of its white wines and for very good, fresh red wines. The winter was one of the coldest in recent years, and it allowed to quickly accumulate the chilling hours needed to break dormancy and achieve a very even and homogeneous budding. Additionally, The Andes received significant snowfall, which translated into sufficient irrigation water throughout the growing cycle. Spring was relatively cool and dry. Bud break occurred at the expected times for the different varieties across various regions. Summer began warm and dry. December, January, and the first two weeks of February were very warm, causing many grapes, especially white varieties, to ripen early, and harvest began two to three weeks ahead of schedule, with very good aromatic intensity, freshness, and volume on the palate.
Rains in late February and early March, and then a very slow ripening finish with mild days and cool nights, resulted in wines that were quite different from those at the start of the season.
We could say it was a different harvest, somewhat atypical and varied. Early for most white wines and some reds (in this case, fresh, floral, with medium body, structure, and length). Then came the final phase, with wines showing ripe fruit on the nose, very good volume in the mouth, fleshy texture, and good roundness.

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 February 2026.

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 ºC - 16 ºC.
Alcohol: 14.3% v/v.
Volume: 750 ml.

Roberto de la Mota

MENDEL WINES
MENDOZA | ARGENTINA

TERRADA 1863 MAYOR DRUMMOND
LUJÁN DE CUYO - MENDOZA - ARGENTNA
WWW.MENDEL.COM.AR