



MENDEL

LUNTA Torrontés

TECHNICAL SHEET - 2026

GRAPE VARIETY: TORRONTES RIOJANO 100 %

VINEYARD

- Estates: Cafayate, Salta.
- Terroir: 1,600 meters above sea level.
- Year of planting: 1996.
- Yield: 12,000 kilos per hectare.

HARVEST

- Time of Harvest: Last week in March 2026.
- Hand-harvested, in 18-kilo crates. Bunches were selected in the vineyard.

WINEMAKING

- Pneumatic press. No contact with oxygen.
- Enzymes are added to separate the pomace from the must.
- Maceration in stainless steel tanks and fermentation at between 13° C y 18°C for 20 days.
- No malolactic fermentation.
- Clarification and mild filtering before bottling.
- Bottled in October 2026.

TASTING NOTES

-Color: Pale yellow, slightly greenish at the rim. Brilliant and clean. Fast-falling tears.

-Nose: Aromatic and refreshing. This wine evokes ripe tropical fruit such as pineapple, passion fruit and mango together with stone fruit like peach backed by fragrant white flowers of jasmines and orange blossoms.

-Palate: Mild attack. Citrus notes harmonize with tropical fruit and floral aromas. Round wine, medium persistence. Overall, it is a young, easy-to-drink wine.

Serving temperature: Between 8 °C - 10 °C.

Alcohol: 13.3%

Volume: 750 ml.

Roberto de la Lunta

