



MENDEL

Cabernet Sauvignon

TECHNICAL SHEET - 2024

GRAPE VARIETY: CABERNET SAUVIGNON 100%

Finca de los Andes, Perdriel in Luján de Cuyo.

VINEYARD

-Estates: Finca de los Andes, Perdriel, Luján de Cuyo and Paraje Altamira, Valle de Uco.

-Terroir and Height: 1,050 meters above sea level. Ungrafted vines.

-Vineyard dating from 1998 and 2012.

-Yield: 6,500 kg per hectare.

HARVEST

-Harvest time: 1st fortnight of April in 2024.

-Hand-harvested in 18-kilo crates. Bunches were selected in the vineyard.

-Climatic characteristics: 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

-Manual berry selection at the sorting table.

-Fermentation in small 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.

-Soft clarification, no filtering.

-Bottled in August 2025.

-Bottle-aged for at least 6 months.

TASTING NOTES

-Color: Very intense, deep ruby red.

-Nose: Spicy, fruity and intense. Aromas of black and red pepper prevail backed by hints of red fruit such as blueberries, cassis, strawberries as well as delicate quince undertones. After swirling, sweet touches of licorice and caramel contribute complexity and elegance.

-Palate: Pleasant and easy-to-drink wine. The same spice and fruit aromas on the nose follow through on the palate. Sweet and plush tannins give it structure, vivacity and unctuousness. An elegant wine whose freshness confers it a persistent and velvety finish.

Serving temperature: Between 14 °C and 16 °C.

Alcohol: 14.2%

Content: 750 ml.

Ageing potential: 20 years.



Finca de los Andes


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