



MENDEL

Cabernet Sauvignon

TECHNICAL SHEET - 2025

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 and 1,100 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 2025.

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

-Climatic characteristics: 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

-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 2026.

-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: 14.4%

Content: 750 ml.

Ageing potential: 20 years.



Reserva de la Bodega



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