



MENDEL

Malbec

TECHNICAL SHEET 2024

GRAPE VARIETY: MALBEC 100 %

Finca Drummond, Luján de Cuyo.

VINEYARD

- Estates: Finca Drummond in Luján de Cuyo.
- Terroir and Height: 980 meters above sea level. Ungrafted grapevines.
- Planting year: 1928.
- Malbec selection: Luján.
- Yield: 5,000 to 6,500 kilos per hectare depending on the block.

HARVEST

- Harvest time: 1st fortnight in April 2024.
- Hand-harvested, in 18-kilo bins. Bunches are 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 and maceration in 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.
- Mild clarification. No filtering.
- Bottled in October 2025.
- Bottle-aged for at least 6 months.

TASTING NOTES

- Color: Intense, bright red, violet at the rim.

-Nose: Complex, elegant and very intense. The wine shows a perfect combination of fresh red fruit such as black cherries, raspberries and blackberries. Spice touches and licorice hints contribute complexity. The ageing in French oak masterfully integrates subtle vanilla and caramel nuances.

-Palate: Pleasant attack. The aromas on the palate are harmonious and persistent. It is a balanced, refreshing and very easy-to-drink wine which boasts a lingering finish.

Serving Temperature: Between 16 °C and 18 °C.

Alcohol: 14.4 %

Content: 750 ml.

Peak drinking: Best if consumed between 2026 and 2038.

Production limited to 66,000 bottles.



Roberto de la Haza



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