



# MENDEL

## ROSVDÍA

### TECHNICAL SHEET - 2025

PINOT NOIR - CABERNET FRANC - MERLOT

#### VINEYARDS

- Estate: Paraje Altamira, Valle de Uco, Mendoza.
- Height: 1,100 meters above sea level.
- Yield: 8,000 kg/ha.

#### HARVEST

- Harvest time: End of February 2025.
- 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

- Pneumatic pressing of whole bunches.
- Fermentation: musts are fermented separately in small stainless-steel tanks at 16°C.
- No malolactic fermentation to preserve maximum freshness.
- After fermentation, the wines are blended and bottled.

#### TASTING NOTES

- Color: Pale rose, delicate onion skin at the rim.
- Nose: Intensely fresh fruit aromas which remind of white peach, pineapple and citrus.
- Palate: It is a fresh, fruity. Very delicate and easy to drink. Its freshness confers it a persistent finish.

Serving Temperature: Between 8 °C and 10 °C.

Alcohol: 13.9 %.

Volumen: 750 ml.

Production limited to 10,266 bottles.

Peak drinking: Best if consumed between 2025 and 2030.

*Reserva de la Uva*



TERRADA 1863 MAYOR DRUMMOND  
LUJÁN DE CUYO - MENDOZA - MENDOZA  
TEL. +54 261 524 1621 / 1622