



MENDEL

ROSADÍA

TECHNICAL SHEET - 2026

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 2026.
- Climatic characteristics: The 2026 vintage was characterized by moderate yields and outstanding quality, marked by a cold winter, late frosts, and a summer with moderate temperatures and higher rainfall. The frosts led to reduced yields, while the lower temperatures, particularly during February, favored slow and balanced ripening, allowing the grapes to retain excellent freshness and aromatic expression. The red wines show great color intensity, concentration, fruit expression, and ripe, well-rounded tannins, while the whites stand out for their aromatic intensity, freshness, and balance. Overall, the combination of lower yields and extended ripening resulted in wines with strong varietal identity, balance, and very good ageing potential, making 2026 one of the most interesting vintages of recent years.

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.
- Bottled, August 2026.

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 10,676 bottles.

Peak drinking: Best if consumed between 2026 and 2030.

Reserva de la Bodega

