MENDEL

Semillon

TECHNICAL SHEET 2025

GRAPE VARIETY: SEMILLON 100 %
Paraje Altamira, La Consulta, San Carlos.

VINEYARD
-Estates: Paraje Altamira, La Consulta, San Carlos.
-Planting year: 1957.
-Height: 1,100 meters above sea level. Ungrafted grapevines.
-Yield: 6,500 kilos per hectare.

HARVEST
-Harvest time: 1st week in March 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
-On arrival at the winery, grapes are cooled down to preserve aromas and flavors.
-Whole bunches are pressed very lightly in the pneumatic press.
-Fermentation: 85% of the must is fermented in stainless steel tanks and the remaining 15% is kept in new French oak barrels for 6 months.
-Blending, filtering and bottling.
-Bottled in August 2024.

TASTING NOTES
-Color: Pale golden yellow, greenish at the rim.

-Nose: Fresh, elegant and medium intensity. It exhibits scents of acacia and white fruit like pear, pineapple and finally honey. The aromas contribute freshness and sweetness and make it an elegant and complex white wine.

-Palate: This wine displays a fine balance between freshness and aromatic complexity. Pleasant attack, unctuous on mid-palate. An elegant wine, with a velvety and lingering finish.

Serving Temperatures: Between 12 ºC and 14 ºC
Alcohol: 13.8 %
Content: 750 ml.
Peak drinking: Best if consumed between 2026 and 2041.
Production limited to 6,420 bottles.

MENDEL WINES
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