



MENDEL

UNUS

TECHNICAL SHEET - 2023

GRAPE VARIETY: 65% MALBEC - 25% CABERNET SAUVIGNON - 10% PETIT VERDOT

VINEYARD

- Estates: Finca Drummond and Finca de Los Andes in Luján de Cuyo and Altamira in Uco Valley.
- Terroir and Altitude: Drummond, at 980 meters above sea level; ungrafted grapevines grow on shallow, very permeable sandy silt soils. Perdriel, at 980 meters above sea level; shallow, stony soils of great drainage. Altamira, at 1,100 meters above sea level; ungrafted grapevines grow on sandy loam soils set on massive calcareous blocks.
- Planting Year: The Malbec vines date from 1928-1930. The Cabernet Sauvignon in Perdriel was planted in 1994.
- Varietal selections: Malbec Luján and Altamira, Cabernet Sauvignon clone 337, Petit Verdot Margaux selection.
- Yield: between 4,500 kilos and 5,500 kilos per hectare.

HARVEST

- Harvest time: 4th week in April 2023.
- Hand-harvested in 18-kilo crates.
- Climatic characteristics: The late frost that occurred at the end of October and the beginning of November had serious consequences on the production, making the 2023 harvest the lowest in over 20 years. Despite these phenomena, the nobility of the vine allowed us to produce good wines, both white, rosé, and red. The summer, in general, was very dry with high temperatures in December and January, the months of February and March were slightly cooler, and the grapes continued, in general, with a good balance of acidity and sugar accumulation. The wines produced in this vintage are very interesting and intensely fruity. All these characteristics ensure good ageing potential.

WINEMAKING

- Manual berry selection at the sorting table.
- Fermentation in small 50-hl tanks. Manual pigeage during the first few weeks.
- Total maceration time: 25 days.
- Pneumatic pressing at low pressure.
- Malolactic fermentation in barriques.
- Ageing in French oak barrels for 16 months.
- Blended and later bottled in November 2024.
- Bottle-aging for 12 months.

TASTING NOTES

- Color: Dark intense red, purple at the rim.

-Nose: Complex and multi-layered. Before being swirled, the wine exhibits fresh fruit aromas like black cherries, plums, blackberries and cassis. Once swirled, it displays spices such as pink peppercorn, cedarwood, chocolate scents, vanilla and blond tobacco.

-Palate: It is a harmonious and mouth-filling wine which feels meaty and unctuous, with refined and round tannins. The Cabernet Sauvignon in the blend contributes tannic structure and a spicy core while the Malbec offers unctuousness, roundness and fruit and the Petit Verdot, body and licorice. The aromatic complexity on the nose echoes on the palate and makes it incredibly long. The acidity in this elegant wine ensures freshness and great cellaring capacity.

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

Alcohol: 14.5%

Volume: 750 ml.

Peak drinking: Best if consumed between 2025 and 2050.

Production limited to 10,700 bottles.



Roberto de la Haza



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