



MENDEL

Cabernet Franc

TECHNICAL SHEET - 2024

CABERNET FRANC 100 %

Paraje Altamira

VINEYARD

- Estates: Finca Remota, Paraje Altamira in Uco Valley.
- Terroir: Height: 1,100 meters above sea level. Sandy loam soil on massive calcareous blocks.
- Planting year: 2012.
- Yield: 6,000 k per hectare.

HARVEST

- Date of harvest: Mid-March 2024.
- Hand-harvested in 18-kilo bins. Bunch selection 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 small 80-hectolitre tanks. Manual pigeage during the first few weeks.
- Total maceration time, 25 days.
- Pneumatic pressing at low pressure.
- Malolactic fermentation in tanks.
- 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 third-use ones.
- Mild clarification August 2025.

TASTING NOTES

- Color: Intense ruby red.

- Nose: Fresh, spicy and fruity.

- Palate: Pleasant and refreshing attack. The wine boasts both red fruit scents of raspberries and cherries and spicy hints of pink and black pepper which deliver delightful freshness. Ripe and firm tannins offer a silky, elegant texture. Lingering and persistent finish.

Service temperature: between 16 °C and 18 °C.

Alcohol: 14.5 %.

Content: 750 ml.

Peak drinking: Best if consumed between 2025 and 2037.

Limited production: 14,289 bottles.



Roberto de la Hita



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