



MENDEL

Cabernet Franc

TECHNICAL SHEET - 2025

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 2025.
- Hand-harvested in 18-kilo bins. Bunch selection 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

- 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. No filtering.
- Bottled in August 2026

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 14 °C and 16 °C.

Alcohol: 14.5 %.

Content: 750 ml.

Ageing potential: 20 years.



Finca Remota



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