



MENDEL

Petit Manseng
LATE HARVEST

TECHNICAL SHEET 2025

PETIT MANSENG 100 %

Paraje Altamira, La Consulta, San Carlos.

VINEYARD

- Property: Paraje Altamira, La Consulta, San Carlos.
- Altitude: 1,100 msnm.
- Yield: 3,000 kg/ha.

HARVEST

- Harvest Date: Last week in April 2025.
- Hand-harvested, in 18-kilo crates. Bunches were selected in the vineyard.
- Characteristics of the year: 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

- Whole bunches are pressed very lightly in the pneumatic press.
- Fermentation: the must is fermented in small stainless steel tanks.
- Filtering and bottling in August 2025.

TASTING NOTES

- Color: Golden yellow with green hues.

-Nose: Intense with tropical fruits. Syrupy aromas of mango, peaches, apricots and pineapple stand out. Its fruity scents are highlighted with floral hints of jasmine and nuts like almonds and hazelnuts.

-Palate: Its entry is friendly and sweet. It expresses a great balance between its unctuousness, body and refreshing acidity. The intensity and aromatic complexity reappear at the end of the mouth. It is the same as in nose, elegant with a persistent and silky finish.

Best served: entre 12 ° y 14 °C.

Alcohol: 14.4%.

Volume: 500 ml.

Peak drinking: Best if consumed between 2026 and 2041.

Production limited to 7,800 bottles.

Roberto de la Hoz



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