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MENDEL Cabernet Sauvignon

 **CATEGORY:** EXCEPTIONAL CABS



Pack Size: 12/750ml
UPC: 835603002157

OVERVIEW

Mendel embodies the union of Roberto de La Mota, one of Argentina's most respected and experienced winemakers, with a century-old Argentinian family to produce award-winning elegant wines from ancient estate vines and diverse soils. Perdriel terroir and precision winemaking make this one of Argentina's best Cabernet Sauvignon.

VINTAGE

RAINFALL: 82 inches/year. Low-normal.

BLOOM: October 2020

WEATHER: Medium-intensity late frost in the Spring, which led to diverse consequences. The average temperature in October was similar to the previous year and the minimum temperature was lower. These factors could explain the inflorescence damage and the decrease in production. November and December were dry with lower temperatures than the previous year, resulting in well-developed and growing vineyards. There were 3 warm weeks in summer, but then the temperatures dropped, resulting in lower averages for each month, a phenomenon that explains the slow maturity of the grapes, the acidity preservation, and freshness. In February and part of March, there were heavy rains and the weather continued to be cool and dry.

HARVEST: Second half of April, 2021

GRAPES: Average Brix 24.8

SITE

Located at the highest point of Perdriel and on the right side of the Mendoza river, the area has an enhanced thermal amplitude and creates exceptionally concentrated wines.

ELEVATION: 3,445 ft.

SOILS: Shallow, silty loam soil lying on boulders.

VINES: 5,500 plants/ha | **AVERAGE AGE OF VINES:** 30 years

YIELDS: 14,330 lbs/ha

100% Cabernet Sauvignon
Finca de los Andes
Perdriel, Luján de Cuyo
Mendoza, Argentina
14.5% Alc. by Vol.

93 pts - *Tim Atkin*

92 pts - *Wine Advocate*

92 pts - *Vinous*

93 pts - *James Suckling*



TASTING NOTES

Notes of cassis, red and black pepper, and spices. Beautiful mineral notes and integrated oak characteristics of vanilla, caramel, and smoke. The mature and soft tannins are round with a fresh acidity. Concentrated, balanced, and full-flavored, it displays both elegance and freshness.

PAIRING SUGGESTIONS

Pairs well with grilled meats such as chicken, pork and beef. Try with sharp cheeses, wild mushrooms or grilled vegetables.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Manual berry selection at the sorting table. Fermentation in small 80-hectoliter tanks; manual pigeage during the first weeks. 25 days total maceration time. Pneumatic pressing at low pressure. Malolactic fermentation in tanks. Soft clarification, no filtering.

AGING: Aged 12 months in 100% oak barrels.

PH: 3.65 | **TA:** 5.1

BOTTLING DATE: February 2023