

20  
23

# MENDEL Lunta

 CATEGORY: QUINTESSENTIAL MALBECS



**Pack Size:** 12/750ml  
**UPC:** 835603001662

## 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.

An old-vine Malbec that hails from a restored ancient riverside vineyard overlooking the Lunlunta Hills and highlights fresh, expressive floral and red fruit characteristics.

**100% Malbec**  
**Mayor Drummond,**  
**Luján de Cuyo,**  
**Mendoza, Argentina**  
**14.3% Alc. by Vol.**

## VINTAGE

**RAINFALL:** 35 inches/year. Very low.

**BLOOM:** October 2022

**WEATHER:** 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 vines allowed Mendel to still produce good wines. The summer was very dry with high temperatures in December and January, while February and March were slightly cooler, and the grapes continued 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 aging potential.

**HARVEST:** Last week of March 2023

**GRAPES:** Average Brix 24

**91 pts - Tim Atkin**  
**90 pts - James Suckling**

## SITE

Located near the Mendoza river, the vineyard site has different characteristics along its 45 acres.

**ELEVATION:** 3215 ft.

**SOILS:** Alluvial, sandy at the top with stone and gravel.

**VINES:** 5,500 plants/ha | **AVERAGE AGE OF VINES:** 95 years

**YIELDS:** 16,534 lbs/ha



## TASTING NOTES

Intense fruity aromas of raspberry, plum, blackberry and cassis immediately greet you upon first sniff. These explosive fruit notes continue on the palate of this medium-bodied, easy to drink Malbec.

## PAIRING SUGGESTIONS

Soft tannins give way to a long finish making this wine enjoyable on its own or paired with lamb, spareribs or pork tenderloin.

## WINEMAKING & TECHNICAL DATA

**FERMENTATION:** Berry selection at the sorting tables. Fermentation in 80-hectoliter tanks; manual pigeage during the first weeks. 3 weeks total maceration time. Pneumatic pressing at low pressure. Malolactic fermentation in tanks and barriques. Mild clarification, no filtering.

**AGING:** 50 % of the wine is aged in second and third use French oak barrels for 12 months; 50% is aged in stainless steel tanks.

**PH:** 3.67 | **TA:** 5.2

**BOTTLING DATE:** January 2024