

20
21MENDEL
Malbec
 CATEGORY: QUINTESSENTIAL MALBECS


Pack Size: 12/750ml
UPC: 835603001372

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. From 70+ year-old vineyards at the 'Faraway Ranch' in Altamira (Uco Valley), this dense Malbec is full-bodied with thick tannins.

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: First half of April 2021.

GRAPES: Average Brix 24.2

SITE

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

ELEVATION: 3,115 ft.

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

VINES: 5,500 plants/ha | **AVERAGE AGE OF VINES:** 92 years.

YIELDS: 11,023 to 14,330 lbs/ha depending on the block

100% Malbec

Finca Mendel

Luján de Cuyo

Mendoza, Argentina

14.7% Alc. by Vol.

93 pts - Tim Atkin

92 pts - James Suckling



TASTING NOTES

The aromas of sweet French oak and espresso get more complex with every swirl of the glass, unveiling black plum, ripe raspberry, and violet aromas. The wine is full-bodied, dense, deep and chewy with flavors of black raspberry, plums, roasted herbs, and mint.

PAIRING SUGGESTIONS

This beauty could be enjoyed now with a nice ribeye steak or leg of lamb since it shows incredible balance for such a concentrated wine.

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: 3.64 | **TA:** 5.1

BOTTLING DATE: February 2023