



**92 POINTS**

*James Suckling, April 2019*

**92 POINTS**

*Tim Atkin, May 2019*

**91 POINTS**

*Vinous, September 2019*

**VINTAGE** 2017

**VARIETAL COMPOSITION**

100% Cabernet Sauvignon

**AVG. VINEYARD ELEVATION**

3,445 feet

**AVG. AGE OF VINES** 23 years

**ALCOHOL** 14.4%

**CASES IMPORTED** 250

**SUGGESTED RETAIL PRICE** \$25

**UPC** 835603002157

# MENDEL

## CABERNET SAUVIGNON 2017

**Perdriel terroir and precision winemaking make this one of Argentina's best Cabs.**

**WINERY BACKGROUND:** Mendel wines classically combine Roberto de la Mota's prestigious winemaking skills and tremendously old vineyards to make Mendoza's most elegant wines. Proprietor and long-time wine lover, Anabelle Sielecki, partnered with Roberto to transform her family's historic 1928 vineyard into the respected estate it is today. She honors her father, a hardworking immigrant and successful businessman, by putting his first name, Mendel, on the label.

Using his French winemaking experience, Roberto has led Argentina's winemaking movement toward world-class production. The finesse and elegance in his wines are revered and respected.

**VINEYARD & WINEMAKING DETAILS:** The vineyards are located in Perdriel (Lujan de Cuyo). The wine is aged 12 months in 100% oak barrels.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** Notes of cassis, red and black pepper, and spices. There are beautiful mineral notes and integrated oak characteristics such as 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. Pairs well with grilled meats such as chicken, pork and beef. Try with sharp cheeses, wild mushrooms or grilled vegetables.



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