



92 POINTS

The Wine Advocate, December 2016

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Wine & Spirits,

VINTAGE 2016

VARIETAL COMPOSITION

100% Semillon

AVG. VINEYARD ELEVATION

3,600 feet

AVG. AGE OF VINES 74 years

ALCOHOL 13%

CASES IMPORTED 600

SUGGESTED RETAIL PRICE \$25

UPC 835603001624

MENDEL

SEMILLON 2016

One of Argentina's oldest varietals, this rare barrel-fermented white is harvested from 60+ year-old vines and has fresh, clean citrus aromas with a hint of oak.

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 grapes come from the Paraje Altamira vineyard, Uco Valley . The wine is aged 6 months in 10% barrel oak and 90% non oak.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Enjoy fresh, clean citric and herbal notes. Flavors of citrus, tropical fruit, coconut, and caramel are elegant and soft on the palate. A lovely dose of crisp acidity provides a texture similar to that of Chardonnay and Sauvignon Blanc combined. A super dry and clean finish may make this the ultimate seafood wine. Pairs excellently with most seafood dishes. Try with shrimp ceviche, steamed muscles, fresh oysters or grilled lobster.



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