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MENDEL Finca Remota

 CATEGORY: ICON WINES



Pack Size: 3/750ml
UPC: 835603001549

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: 31 inches/year. Very low.

BLOOM: October 2017

WEATHER: Spring was cool. After even budding and abundant flower-setting, there was some late frost in November that slightly affected production. A few hot and dry weeks during the summer and later, though it remained dry, the temperatures were average to average-low until the end of the season. An early frost on March 25th affected some areas in the Uco Valley partially and damaged some of the leaves but did not damage the quantity or quality of the grapes. 2018 offered high-quality wines, medium to high alcohol and refreshing acidity. The red wines of the 2018 harvest will undoubtedly be remembered because of their very good color, ripe tannins, great structure, amazing quality and elegance.

HARVEST: Second half of April 2018

GRAPES: Average Brix 24.2

SITE

Altamira is one of the best terroirs in Mendoza, located on the East side of the highest area of the Tunuyan river and has very unique calcareous soils that provide exceptional wines.

ELEVATION: 3609 ft.

SOILS: Sandy loam soil on massive calcareous blocks.

VINES: 6,500 plants/ha | **AVERAGE AGE OF VINES:** 61 years

YIELDS: 8,818 lbs/ha

100% Malbec

**Finca Remota Vineyard
Paraje Altamira, Uco Valley**

Mendoza, Argentina

14.7% Alc. by Vol.

96 pts - Tim Atkin

95 pts - Wine Advocate

95 pts - Descorchados

90 pts - Wine & Spiritst



TASTING NOTES

Dark as night, a basket of enticing floral aromas (especially violets) with intense red and black fruit flavors underlined with superbly integrated French oak notes giving way to a long, spicy finish.

PAIRING SUGGESTIONS

Firm but supple tannins make this wine worthy of rich foods like steak with a port reduction, duck with an intense cherry sauce, or a slowly-braised veal shank.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Manual berry selection at the sorting table. Maceration in 50-hectoliter tanks and fermentation for 25 to 30 days. During maceration, musts were homogenized applying manual pigeage. Malolactic fermentation in barriques. Mild clarification. No filtering.

AGING: Aged 12 months in 100% oak barrels.

PH: 3.8 | **TA:** 5.16

BOTTLING DATE: December 2019