

20
22MENDEL
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: 8,8 inches per year. Low-Normal.

BLOOM: October 2021

WEATHER: The cycle began with good and even budding in Luján de Cuyo. Spring was cool and dry with some late frosts that affected the production of some vineyards. The summer was mild to hot, especially for three weeks with highs above 35°C, but the nights were always cool, so the grapes preserved their acidity and oral aromas. The beginning of autumn was cold, with some early frosts in certain areas. At the end of the cycle returned to the usual warm temperate climate, with cool nights and dry days. Due to their aromatic intensity and mouthfeel, these harvested grapes at the end of the cycle represent the characteristics of the vintage.

HARVEST: 1st fortnight in April 2022

GRAPES: Average Brix 24.4

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:** 93 years.

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

100% Malbec

Finca Mendel, Luján de Cuyo, Mendoza, Argentina

14.5% Alc. by Vol.

93 pts - Tim Atkin

93 pts - James Suckling

93 pts - Descorchados

93 pts - Vinous

92 pts - Wine Advocate

90 pts - Jeb Dunnuck



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: 3.65 | **TA:** 5.5

BOTTLING DATE: February 2024