

20
22MENDEL
Cabernet Sauvignon

CATEGORY: EXCEPTIONAL CABS



Pack Size: 12/750ml
UPC: 835603002157

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. Perdiel terroir and precision winemaking make this one of Argentina's best Cabernet Sauvignon.

VINTAGE

RAINFALL: 8.8 inches per year. Low-Normal.

BLOOM: October 2020

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 floral 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: 2nd fortnight of April in 2022

GRAPES: Average Brix 24.8

SITE

Located at the highest point of Perdiel and on the right side of the Mendoza river, the area has an enhanced thermal amplitude and creates exceptionally concentrated wines.

ELEVATION: 3,445 ft.

SOILS: Shallow, silty loam soil lying on boulders.

VINES: 5,500 plants/ha | **AVERAGE AGE OF VINES:** 31 years

YIELDS: 14,330 lbs/ha

100% Cabernet Sauvignon
Finca de los Andes
Perdiel, Luján de Cuyo
Mendoza, Argentina
14.5% Alc. by Vol.

94 pts - James Suckling
93 pts - Tim Atkin
92 pts - Wine Advocate
91 pts - Wine Enthusiast
90 pts - Jeb Dunnuck



TASTING NOTES

Notes of cassis, red and black pepper, and spices. Beautiful mineral notes and integrated oak characteristics of 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.

PAIRING SUGGESTIONS

Pairs well with grilled meats such as chicken, pork and beef. Try with sharp cheeses, wild mushrooms or grilled vegetables.

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: 3.7 | **TA:** 5.2

BOTTLING DATE: August 2023