

20
23MENDEL
Cabernet Sauvignon

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

VINTAGE

RAINFALL: 3.5 inches per year. Dry year.

BLOOM: October 2022

WEATHER: The late frost that occurred at the end of October and the beginning of November had serious consequences on the production, making the 2023 harvest the lowest in over 20 years. Despite these phenomena, the nobility of the vine allowed us to produce good wines, both white, rosé, and red. The summer, in general, was very dry with high temperatures in December and January, the months of February and March were slightly cooler, and the grapes continued, in general, with a good balance of acidity and sugar accumulation. The wines produced in this vintage are very interesting and intensely fruity. All these characteristics ensure good ageing potential.

HARVEST: 1st week of April in 2023

GRAPES: Average Brix 24.8

SITE

Located at the highest point of Perdriel 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:** 32 years

YIELDS: 14,330 lbs/ha

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

94 pts - James Suckling
92 pts - Tim Atkin
92 pts - Descorchados



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: 3.68 | **TA:** 5.9

BOTTLING DATE: August 2023