

20
23

MENDEL 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: 3,5 inches per year. Low-Normal.

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 fortnight in April 2023

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:** 94 years.

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

100% Malbec

**Finca Mendel,
Luján de Cuyo,
Mendoza, Argentina**

14.4% Alc. by Vol.

93 pts - Vinous

93 pts - Descorchados



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: 3.67 | **TA:** 5.4

BOTTLING DATE: February 2025