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FINCA REMOTA VINEYARD

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.

100% Malbec

**Paraje Altamira, Uco Valley,
Mendoza, Argentina**

14.6% Alc. by Vol.

VINTAGE

RAINFALL: 8.2 inches per year. Low-Normal.

BLOOM: October 2020

WEATHER: Spring surprised us with a medium intensity late frost, which had diverse consequences depending. Temperature in October was lower, his fact could explain the in orescence damage and the decrease in production. November and December were dry, and the average temperatures were lower than previous year, resulting in well-developed and growing vineyards. There were three warm weeks in summer, but then the temperatures dropped, ending in lower averages for each month, a phenomenon that explains the slow maturity of the grapes, the acidity preservation, and freshness. In February and part of March, there were heavy rains. Then the weather continued cool and dry.

HARVEST: 2nd fortnight of April 2021

GRAPES: Average Brix 24.5

96 pts - James Suckling
#56 TOP 100

96 pts - Wine Advocate

95 pts - Tim Atkin

95 pts - Descorchados

92 pts - Wine Spectator

90 pts - Wine Enthusiast

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



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: 3.7 | **TA:** 5.6

BOTTLING DATE: December 2022