

20
24

MENDEL Semillon

 **CATEGORY:** CRISP WHITES & ROSÉ



Pack Size: 6/750ml
UPC: 835603001624

OVERVIEW

One of Argentina's oldest varieties, this rare single vineyard Semillon is harvested from 60+ year-old vines and has fresh, clean citrus aromas with a hint of oak.

VINTAGE

RAINFALL: 2.7 inches. Very low.

BLOOM: October 2022

WEATHER: Harvest 2024 was one of the best in recent years. Spring was cool and dry with some late frosts, but sprouting was even and on time. It was a very dry, healthy vintage, with only three treatments needed for Powdery Mildew and Peronospora showing excellent vineyard health and strong organic practices. January through early March were warmer than average, while April and May were notably cooler, delaying harvest and allowing longer hang time for greater richness and balance. White wines show intense fruity and floral aromas with good volume and refreshing acidity.

HARVEST: First week of March 2024

GRAPES: Average Brix 23.5

SITE

Altamira is one of the best terroirs in Mendoza, located on the East side of the highest area of the Tunuyan river.

ELEVATION: 3,600 ft.

SOILS: Sandy loam soil on massive calcareous blocks

VINES: 6,500 plants/ha

AVERAGE AGE OF VINES: 68 years

YIELDS: 14,330 lbs/ha

100% Semillon

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

13.5% Alc. by Vol.

95 pts - Tim Atkin

94 pts - Descorchados
BEST SEMILLON

94 pts - Vinous

94 pts - James Suckling



TASTING NOTES

Fresh, clean citric and herbal notes. Flavors of citrus, tropical fruit, coconut, and caramel are elegant and soft on the palate. A lovely dose of crisp acidity provides a texture similar to that of Chardonnay and Sauvignon Blanc combined. A super dry and clean finish makes this the ultimate seafood wine.

PAIRING SUGGESTIONS

Pairs excellently with most seafood dishes. Try with shrimp ceviche, steamed muscles, fresh oysters or grilled lobster.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Upon arrival to the winery, grapes are cooled down to preserve aromas and flavors. Whole bunches are pressed very lightly in the pneumatic press. 85% of the must is fermented in stainless steel tanks and the remaining 15% is kept in new French oak barrels for 6 months. Blending, filtering and bottling.

AGING: Aged 6 months in 10% barrel oak and 90% non oak.

PH: 3.25 | **TA:** 5.4

BOTTLING DATE: November 2024