

20
22MENDEL
Unus
 CATEGORY: ICON WINES


Pack Size: 6/750ml
UPC: 835603001365

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. Blended from the best lots of the 1928 estate vineyards, this iconic small-batch blend of Malbec, Cabernet Sauvignon, and Petit Verdot is powerful yet smooth.

VINTAGE

RAINFALL: 8.2 inches. Low-Normal.

BLOOM: October 2021

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 95°F, 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: 4th week in April 2022

GRAPES: Average Brix 24

SITE

The Drummond vineyard has different characteristics along its 45 acres, located on the highest point of Perdriel and on the right side of the Mendoza river. It has an enhanced thermal amplitude that leads to exceptionally concentrated wines. Altamira is one of the best terroirs in Mendoza, located on the East side of the highest area of Tunuyan river, which has very unique calcareous soils that provide exceptional wines.

ELEVATION: 3,400 ft.

SOILS: Alluvial, sandy at the top with stone and gravel. Shallow, silty loam soil lying on boulders. Sandy loam soil on massive calcareous blocks.

VINES: 5,800 plants/ha | **AVERAGE AGE OF VINES:** 62 years

YIELDS: 9,920 - 12,125 lbs/ha

65% Malbec, 25% Cabernet Sauvignon, 10% Petit Verdot

Mayor Drummond, Perdriel & Paraje Altamira, Uco Valley, Mendoza, Argentina

14.7% Alc. by Vol.

95 PTS - James Suckling
#32 TOP 100

94 PTS - Wine Enthusiast
EDITOR'S CHOICE

94 PTS - Tim Atkin

93 PTS - Wine Spectator



TASTING NOTES

The aromas of dark cherries, plums and roasted cocoa come leaping out of the glass. This is a big but very suave wine with layers of ripe cherry, berry fruits, white pepper, mint, chocolate, caramel, smoke, and toast. Lots of ripe, soft tannins, this wine will certainly age beautifully for a decade or longer, but the temptation to drink it right away may be too much to resist.

PAIRING SUGGESTIONS

Try with smoked meats and charcuterie.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Manual berry selection at the sorting table. Fermentation in small 50-hl tanks. Manual pigeage during the first weeks. Total maceration time: 25 days. Pneumatic pressing at low pressure. Malolactic fermentation in barriques.

AGING: Aged 16 months in 100% new French Taransaud oak.

PH: 3.65 | **TA:** 5.96

BOTTLING DATE: December 2023