

2024

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: 2.7 inches per year. Very low.

BLOOM: October 2023

WEATHER: Harvest 2024 has been one of the best. Spring was chill and dry, and same as previous years, there have been late frosts. Sprouting was generally even and with normal timing. Most producers had done three treatments to control Powdery Mildew and Peronospora along the whole term, which means those are extremely healthy vineyards with high level of organic handling. The end of cycle months were remarkably colder than historical averages, making harvest delayed, which gave the grapes more richness and better balance.

HARVEST: 1st fortnight in April 2024

GRAPES: Average Brix 24.2

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:** 95 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 - Tim Atkin

93 pts - James Suckling



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: 3.65 | **TA:** 5.4

BOTTLING DATE: February 2026