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# MENDEL Semillon

 CATEGORY: CRISP WHITES & ROSÉ



**Pack Size:** 6/750ml  
**UPC:** 835603001624

## OVERVIEW

One of Argentina's oldest varietals, 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:** 18.8 inches

**BLOOM:** October 2024

**WEATHER:** This vintage will be remembered for the great quality. The winter was one of the coldest in recent years, and it allowed to quickly accumulate the chilling hours needed to break dormancy and achieve a very even and homogeneous budding. The Andes received significant snowfall, which translated into sufficient irrigation water throughout the growing cycle. Summer began warm and dry, and became very warm, causing grapes to ripen early, and harvest began two to three weeks ahead of schedule, with very good aromatic intensity, freshness, and volume on the palate. We could say it was a different harvest, somewhat atypical and varied.

**HARVEST:** Second week of March 2025

**GRAPES:** Average Brix 23.8

## 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:** 69 years

**YIELDS:** 14,330 lbs/ha

**100% Semillon**

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

**13.8% Alc. by Vol.**

**94 pts - Tim Atkin**



## 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:** 3.22 | **TA:** 5.6

**BOTTLING DATE:** August 2025