

## **95 POINTS**Wine Advocate, June 2018

**94 POINTS** *James Suckling, April 2018* 

93+ POINTS

Vinous, July 2018

VINTAGE 2015

VARIETAL COMPOSITION 100% Malbec

AVG. VINEYARD ELEVATION 3,600 feet

**AVG. AGE OF VINES 75 years** 

**ALCOHOL 14.7%** 

**CASES IMPORTED 67** 

**SUGGESTED RETAIL PRICE \$115** 

UPC 835603001549

## MENDEL

## **FINCA REMOTA 2015**

From 60+ year-old vineyards at the 'Faraway Ranch' in Altamira (Uco Valley), this dense Malbec is full-bodied with thick tannins

WINERY BACKGROUND: Mendel wines classically combine Roberto de la Mota's prestigious winemaking skills and tremendously old vineyards to make Mendoza's most elegant wines. Proprietor and long-time wine lover, Anabelle Sielecki, partnered with Roberto to transform her family's historic 1928 vineyard into the respected estate it is today. She honors her father, a hardworking immigrant and successful businessman, by putting his first name, Mendel, on the label.

Using his French winemaking experience, Roberto has led Argentina's winemaking movement toward world-class production. The finesse and elegance in his wines are revered and respected.

**VINEYARD & WINEMAKING DETAILS:** The grapes come from the Paraje Altamira vineyard in Uco Valley, Mendoza. The wine is aged 12 months in 100% oak barrels.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Dark as night, a basket of enticing floral aromas (especially violets), Malbec's intense red and black fruit flavors underlined with superbly integrated French oak notes giving way to a long, spicy finish. 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.



