



**93 POINTS**

*Vinous, June 2020*

**92-94 POINTS**

*The Wine Advocate, October 2019*

**93 POINTS**

*Decanter, October 2020*

**94 POINTS**

*Descorchados, December 2020*

**VINTAGE** 2019

**VARIETAL COMPOSITION**

100% Semillon

**AVG. VINEYARD ELEVATION**

3,600 feet

**AVG. AGE OF VINES** 76 years

**ALCOHOL** 13%

**CASES IMPORTED** 600

**SUGGESTED RETAIL PRICE** \$25

**UPC** 835603001624

# MENDEL

## SEMILLON 2019

**One of Argentina's oldest varietals, this rare barrel-fermented white is harvested from 60+ year-old vines and has fresh, clean citrus aromas with a hint of oak.**

**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, Uco Valley. The wine is aged 6 months in 10% barrel oak and 90% non oak.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** Enjoy 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 may make this the ultimate seafood wine. Pairs excellently with most seafood dishes. Try with shrimp ceviche, steamed muscles, fresh oysters or grilled lobster.



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