



93 POINTS

Wine Advocate, November 2022

91 POINTS

James Suckling, March 2023

93 POINTS

Tim Atkin,

90 POINTS

Wine Spectator,

VINTAGE 2022

VARIETAL COMPOSITION

100% Semillon

AVG. VINEYARD ELEVATION

3,600 feet

AVG. AGE OF VINES 79 years

ALCOHOL 13%

CASES IMPORTED 600

UPC 835603001624

MENDEL

SEMILLON 2022

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.

WINERY BACKGROUND: Roberto de la Mota is an icon and pillar in the Argentina wine world. Considered the proverbial Godfather of Argentine wine who led the movement of the country's world class wine production, he has been immersed in the world of winemaking and viticulture for almost 50 years. He was named the 2024 Winemaking Legend, Medal of Excellence, by Tim Atkin. Growing up under the stewardship of his father, Raúl de la Mota, he is considered one of the most prized winemakers in Argentine history. Legendary French enologist Émile Peynaud encouraged Roberto to go to France to study Agronomy after he received his degree in Agriculture and Winemaking in Argentina. Returning home to Mendoza from France, Roberto's time there, as well as applied techniques with French barrels and varietals like Semillon and Petit Verdot, made him the go-to, heavily sought-after winemaker.

In 2002, Roberto partnered with the Sielecki family to help preserve and make wine from their historic estate in Lujan de Cuyo. Together, they transformed her family's 1928 vineyard into the respected estate it is today, naming it after her father, Mendel. The 100-year-old vineyards are true First Growth wines of Mendoza. While Malbec and Cabernet Sauvignon are at the heart of Mendel, Roberto also incorporates Semillon and Petit Verdot cuttings. The Semillon vineyard was planted in 1942 in the Uco Valley. Anabelle Sielecki founded Mendel Wines. Her vision and entrepreneurial spirit have helped grow Mendel to the successful, sophisticated, premium winery it is today. Her niece Tati, is now taking over the business reigns, and making Mendel a world-renowned brand.

VINEYARD & WINEMAKING DETAILS: The grapes come from the Paraje Anabelle 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. Notes of citrus, tropical fruit, coconut, and caramel are elegant and easy to sip. A lovely dose of crisp acidity provides a texture similar to that of Chardonnay and Sauvignon Blanc combined. A dry and crisp finish may make this the ultimate seafood wine. Pairs well with most seafood dishes. Try with shrimp ceviche, steamed oysters, or grilled lobster.