



MENDEL

LUNTA

TECHNICAL SHEET - 2013

GRAPE VARIETY: MALBEC 100%

Fincas Drummond, Luján de Cuyo - Altamir and La Beatriz in Uco Valley.

VINEYARD

- Estates: Fincas Drummond, Luján de Cuyo - Altamira and La Beatriz in Uco Valley.
- Terroir and Height: Luján de Cuyo, at 980 meters above sea level. Valle de Uco, at 1,100 meters above sea level.
- Vineyard age: 85 years old.
- Malbec selection: Luján and Altamira.
- Yield: 7,500 kg per hectare.

HARVEST

- Harvest time: First fortnight in April 2013.
- Hand-harvested in 18-kilo crates. Bunches are selected in the vineyard.
- Climatic characteristics: In contrast to the 2012 harvest, this vintage benefitted from warmer weather both during flowering and the beginning of summer. Towards the end of the season temperatures grew lower, just like in 2011.

WINEMAKING

- Berries are selected at the sorting tables and bunches are destalked.
- Fermentation in 50-hectoliter tanks; manual pump-over during the first weeks.
- Total maceration time, two weeks.
- Pneumatic pressing at low pressure.
- Malolactic fermentation in tanks and barriques.
- 50% of the wine is aged in second- and third-use French oak barrels for 12 months; the other 50% is aged in stainless steel tanks.
- Mild clarification, no filtering.
- Bottled in September 2014.

TASTING NOTES

- Color: intense ruby red.

Nose: Very fruity and intense. Red and black fruit aromas such as raspberries, plums and blackberries stand out, backed by floral notes of violets. The ageing in French oak contributes touches of vanilla and caramel, granting superb intensity.

Palate: It is a gentle, fruity and easy-to-drink wine. Fruit and floral undertones and pleasant acidity contribute intensity, freshness and zest. Ripe, soft tannins confer body and balance to this wine.

Serving temperature: Between 16 °C and 18 °C.

Alcohol: 14.5%

Roberto de la Lunta

