



MENDEL

LUNTA TEMPRANILLO

TECHNICAL SHEET 2013

GRAPE VARIETY: TEMPRANILLO 100%
Lunlunta, Luján de Cuyo.

VINEYARD

- Estates: Lunlunta, Luján de Cuyo.
- Terroir and Height: 900 meters above sea level. Ungrafted grapevines.
- Vineyard age: 53 years old.
- Yield: 9,000 kg per hectare.

HARVEST

- Harvest time: Second fortnight in March 2013.
- Hand-harvested and transported in 18-kilo crates.
- Climatic characteristics: In contrast to the 2012 harvest, this vintage was the result of warm weather during flowering and the onset of summer. Close to the end of the season, temperatures were colder, like in 2011.

WINEMAKING

- Manual berry selection at the sorting table.
- Fermentation in 80-hectoliter tanks; manual pump-over during the first weeks.
- Total maceration time, 21 days.
- Pneumatic pressing at low pressure.
- Malolactic fermentation in tanks.
- 60% of the wine is aged in French oak barrels.
- Mild clarification, no filtering.
- Bottled in December 2014.
- Bottle-ageing: minimum 6 months.

TASTING NOTES

- Color: intense ruby red, purple at the rim.
- Nose: Spicy, fruity and intense. Aromas of peppercorn and fresh fruit like blueberries, raspberries and strawberries. After being swirled, delicate vanilla and caramel undertones emerge to contribute complexity.
- Palate: It is a gentle and easy-to-drink wine. The spicy and fruity aromas on the nose follow through in the mouth. Plush and sweet tannins give it good body, structure and unctuousness. This enticingly complex and fresh wine boasts a good finish thanks to its refreshing acidity.

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

Alcohol: 14%

Peak drinking: Best if consumed between 2014 and 2021.

Rosario de la Lunta

