



MENDEL

## LUNTA TEMPRANILLO

### TECHNICAL SHEET 2015

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

### VINEYARD

- Estates: Lunlunta, Luján de Cuyo.
- Terroir: 900 meters above sea level. Ungrafted grapevines.
- Vineyards dating from 1960.
- Yield: 6,000 kilos per hectare.

### HARVEST

- Harvest time: 26 March 2015.
- Hand-harvested in 18-kilo crates.
- Climatic characteristics: Spring was warm and summer was cool and a little humid. Although the weather was rainy from December until harvest time, the health of the grapes was good. Temperatures were average during the day and cool at night from March onwards, which produced wines of outstanding aromatic intensity, structure, medium expression and good acidity.

### 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.
- 65% of the wine was aged in French oak barrels and the remaining 35%, in stainless steel tanks.
- Soft clarification, no filtering.
- Bottled in September 2016.
- Bottle-aged for at least 6 months.

### TASTING NOTES

- Color: intense ruby red, cherry color at the rim.
- Nose: Spicy and fruity. Aromas of peppercorn and fruit notes of blackberries and blackcurrants. Once swirled, the wine offers delicate licorice notes which contribute complexity.
- Palate: It is a gentle and easy-to drink wine. The spicy and fruity aromas on the nose follow through on the palate. Tannins are firm, providing good structure. Freshness confers this superb, complex wine a long finish.

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

Alcohol: 14.5%

Peak drinking: Best if consumed between 2016 and 2022.

Production limited to 2,000 bottles.

*Reserva de la Bodega*



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