



MENDEL

Cabernet Sauvignon

TECHNICAL SHEET - 2014

GRAPE VARIETY: CABERNET SAUVIGNON 100%
Perdriel, Luján de Cuyo.

VINEYARD

- Estates: Finca de los Andes, Perdriel, Luján de Cuyo.
- Terroir and Height: 1,050 meters above sea level. Ungrafted grapevines.
- Vineyard age: 29 years old.
- Yield: 6,500 kg per hectare.

HARVEST

- Harvest time: 2nd fortnight in April 2014.
- Hand-harvested in 18-kilo crates.
- Climatic characteristics: A slightly warm spring was followed by a hot and dry summer. Some rain fell in late January, February and March. Temperatures dropped dramatically from mid-February and stayed below average until the end of the season producing powerfully aromatic wines with good structure, maturity, freshness and acidity.

WINEMAKING

- Manual berry selection at the sorting table.
- Fermentation in small 80-hectoliter tanks; manual pump-over during the first weeks.
- Total maceration time, 25 days.
- Pneumatic pressing at low pressure.
- Malolactic fermentation in tanks.
- Ageing: the wine is aged in French oak barrels for 12 months: 1/3 in new ones, 1/3 in second-use ones and 1/3 in third-use ones.
- Mild clarification, no filtering.
- Bottled in September 2015.
- Bottle-ageing for at least 6 months.

TASTING NOTES

- Color: Very intense, dark ruby red.

-Nose: Spicy, fruity and intense. Aromas of red and black pepper and red fruit like blueberries, raspberries and strawberries. After swirling, delicate vanilla and caramel notes emerge to contribute complexity.

-Palate: It is gentle and easy-to-drink. The spicy and fruit aromas on the nose follow through in the mouth. Velvety, sweet tannins offer body, zest and smoothness. A complex and fresh wine of delightful acidity and lingering finish.

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

Alcohol: 14.5%

Content: 750 ml.

Peak drinking: Best if consumed between 2016 and 2036.

Production limited to 15,000 bottles.

Roberto de la Santa



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