



MENDEL

MENDEL *Malbec*

TECHNICAL SHEET - 2012

GRAPE VARIETY: MALBEC 100 %

VINEYARD

- Mayor Drummond, Luján de Cuyo.
- Age of the Vineyard: 85 years old, ungrafted old vines.
- Altitude: 960 metres above sea level.
- Production per hectare: 5,000 kg/ha to 6,500 kg/ha.

HARVEST

- Time of Harvest: April the 10th, 15th and 16th 2012.
- Manually in 18 kg boxes and selection of grape clusters in the vineyard.
- Characteristics of the year: This vintage was very steady and regular without frost or heat storms. Summer was dry and fresh specially at the end. Grapes from this year are colorful with good ripeness, fresh fruity and floral aromas.

WINEMAKING

- Manual selection of grapes on vibrating table.
- The clusters are destemmed and crushed; in some cases berry are not crushed at all.
- Maceration and fermentation during 25 days, use of selected yeasts at a temperature of between 25 °C and 32 °C; during the maceration we homogenized the wines with "PIEGAGE MANUEL" by hand.
- Racking and decantation in stainless steel tanks.
- Malolactic fermentation in tanks and some in French oak barrels and ageing for 12 months.
- Ageing: French oak barrels coming from the center of France that have fine grain excellent for long ageing periods. The barrel size is 225l each. Normally the oak treatment to our wines is to add complexity and finesse so we don't want to overoak them but increase the elegance.
- Aged for 12 months in 1/3 new, 1/3 second use and 1/3 third use.
- Blending and posterior bottling.
- Ageing in bottle: at least 6 months in the bottle.

TASTING NOTES

-Color: Vivacious violet-red, very intense, clean and pure.

-Nose: Complex, elegant and very intense. This Harvest we had cooler temperatures that show a combination of floral notes and fresh red fruits such as raspberries, strawberries and blackberries. It also have some fresh spicy notes that add complexity as well as orange peel notes. The liquorice is present. Afterwards appears some very integrated notes coming from its ageing in refined French oak such as vanilla, caramel and smoky notes which denote its 12 month ageing.

-Mouth: Wine of great kindness in the mouth. The mature and soft tannins give it vivacity in the mouth, but they are nonetheless round. Its acidity gives it freshness, assuring a good longevity and potential for bottle ageing. The aromas in the mouth are intense and persistent. In the mouth they express themselves as a long, harmonic elegant and smooth set. It is very drinkable and refreshing.

Best Served: 16 °C - 18 °C.

Alcohol: 14.5% vol.

Volume: 750 ml.

Peak drinking: 2012 - 2028.



Roberto de la Torre



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