



MENDEL

Malbec

TECHNICAL SHEET 2015

GRAPE VARIETY: MALBEC 100 %
Finca Drummond, Luján de Cuyo.

VINEYARD

- Estates: Finca Drummond in Luján de Cuyo.
- Terroir and Height: 1,050 meters above sea level. Ungrafted grapevines.
- Vineyard age: 85 years old.
- Malbec selection: Luján.
- Yield: 5,000 to 6,500 kilos per hectare depending on the lot.

HARVEST

- Harvest time: from 15 to 30 April 2013.
- Hand-harvested, in 18-kilo crates. Bunches are selected in the vineyard.
- Climatic Characteristics: In contrast to the harvest in 2012, this vintage was the result of warmer weather during flowering and the beginning of summer. Close to the end of the season, temperatures grew colder like in 2011.

WINEMAKING

- Manual berry selection at the sorting table.
- Maceration and fermentation for 25 days. Inoculation of selected yeasts at temperatures between 25°C and 28 °C. During maceration, musts were homogenized applying manual pump-over.
- Part of the wine underwent malolactic fermentation in tanks while some other part was fermented in oak barrels.
- 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.
- Blended and later bottled. Mild clarification. No filtering.
- Bottle-aged for over 6 months.

TASTING NOTES

-Color: Bright violet and intense, bright red.

-Nose: Complex, elegant and intense. This vintage resulted from colder temperatures which endowed the wine with a refined combination of floral and fresh fruit notes like strawberries, raspberries and blackberries. Spice touches together with orange peel and a hint of licorice add complexity to the wine. The ageing in French oak masterfully integrates vanilla, caramel and smoke nuances.

-Palate: The aromas on the palate are powerful and persistent; they express harmoniously, elegantly and smoothly and lead to perfect, long finish. An enticing and refreshing wine.

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

Alcohol: 14.5%

Content: 750 ml.

Peak drinking: Best if consumed between 2013 and 2028.

Roberto de la Monte

