



# MENDEL

## MENDEL *Semillon*

### TECHNICAL SHEET - 2012

GRAPE VARIETY: SEMILLON 100 %

#### VINEYARD

- Variety: Semillon 100% Vineyard: Altamira, La Consulta, San Carlos.
- Age: 80 years old.
- Altitude: 1,100 meters above sea level.
- Production per hectare: 6,500 kg/ha.

#### HARVEST

- Time of Harvest: 1st week of April 2012.
- Harvest Method: Manually, cluster selection on the field, collected on 18kg cases.
- Characteristics of the year: This vintage started with a late November frost, which fortunately did not leave any damages. Summer was somewhat hot; it began with important storms, but got dry and cool at the end. In general grapes were nicely colored by their maturity, fresh aromas and medium concentrations.

#### WINEMAKING

- We refrigerate the grapes to lower the cell temperatures. Direct pressing of the entire grape (with stems), on a very low pressure, in the pneumatic press. We manipulate the juice in an oxidative way to extract it from grapes.
- Fermentation and Maceration in Stainless Steel tanks; and 15% of the juice was fermented in French oak at a temperature of between 18° and 20°C.
- Racking and decantation in stainless steel tanks.
- Malolactic fermentation in tank.
- Ageing 15% during 6 months in new French oak barrels.
- Blending, Filtration and posterior bottling.

#### TASTING NOTES

-Color: Light Gold yellow with some green hints.

-Nose: Fresh, elegant and intense. It remarkable at the first sniff herbal, fresh notes and citrics notes, later we can find some typical descriptors of semillon as white flowers and honey. Some oak notes such as coconut and soft vanilla aromas appear from the 15% of the wine that ferment in new oak. It is a good combination of fresh, sweet aromas and minerality, that ends in an elegant and complex white wine.

-Mouth: The wine has a very fresh mouth filling with a well balanced acidity that remarks the freshness of the wine. The aromatic in the back of the mouth are similar to those in the nose citrics and tropical fruit, and some coconut and caramel. It is a very dense wine, elegant, soft and velvety with a persistent end.

Best Served: 12 °C - 14 °C (54 °F - 58 °F).

Alcohol: 13.3% vol.

Volume: 750 ml.

Peak drinking: 2012 - 2028.

Production limited to 12,000 bottles.

*Roberto de la Torre*

