



MENDEL

MENDEL *Semillon*

TECHNICAL SHEET - 2013

GRAPE VARIETY: SEMILLON 100 %

VINEYARD

- Variety: Semillon 100% Vineyard: Altamira, La Consulta, San Carlos.
- Age: 73 years ungrafted old vines.
- Altitude: 1,100 meters above sea level.
- Production per hectare: 6,500 kg/ha.

HARVEST

- Time of Harvest: 1st and 3rd week of March 2013.
- Harvest Method: Manually in 18 kg cases and selection of grape clusters in the vineyard.
- Characteristics of the year: The present harvest in contrast with 2012 was warmer during the blooming and also at the beginning of the summer. It has cooler temperatures at the end of summer what make it similar to 2011. This is the reason we find lots of floral and herbaceous aromas and a remarkable acidity in the present harvest.

WINEMAKING

- We refrigerate the grapes to lower the field 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. At the first sniff we get remarkable herbal, fresh, and citrics notes, later we can find some typical descriptors of the semillon varietal: white flowers and honey. Some oak notes such as coconut and soft vanilla aromas appear from the 15% of the wine fermented in new oak. It has 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 and 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 : citric and tropical fruit, and some coconut and caramel. It is a very dense, elegant, soft and velvety wine with a persistent end.

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

Alcohol: 13.3% vol.

Volume: 750 ml.

Peak drinking: 2013 - 2028.

Production limited to 15,000 bottles.

Roberto de la Hoz



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