



# MENDEL

## MENDEL *Semillon*

### TECHNICAL SHEET 2014

#### GRAPE VARIETY: SEMILLON 100 %

Paraje Altamira, La Consulta, San Carlos.

#### VINEYARD

- Estates: Altamira, La Consulta, San Carlos.
- Vineyard age: 73 years old.
- Height: 1,100 meters above sea level. Ungrafted grapevines.
- Yield: 6,500 kilos per hectare.

#### HARVEST

- Harvest time: 1st and 3rd weeks in March 2014.
- Hand-harvested, in 18-kilo crates. Bunches are selected in the vineyard.
- Climatic characteristics: Spring was warm and summer was both warm and dry. There were occasional rains in January, February and March. Temperatures dropped dramatically in February and remained below average until the end of the season giving birth to wines of outstanding aromatic intensity, good structure, medium maturity, freshness and excellent acidity.

#### WINEMAKING

- On arrival at the winery, grapes are cooled down to preserve aromas and flavors. Bunches are pressed very lightly in the pneumatic press.
- Fermentation in stainless Steel tanks. 15% of the wine was kept in French oak barrels for 6 months.
- Blending, filtering and bottling.

#### TASTING NOTES

- Color: Pale golden yellow, greenish rim.
- Nose: Fresh, refined and intense. The first impression offers fresh floral scents and honey. Aromas blend freshness and sweetness, leading to an elegant and complex wine.
- Palate: The wine boasts freshness and well-balanced acidity. The aftertaste mirrors the aromas on the nose together with citrus notes, tropical fruit, a touch of coconut and caramel. This very unctuous, elegant, soft and velvety wine offers a persistent finish.

Serving Temperatures: Between 12 °C and 14 °C (54 °F - 58 °F).

Alcohol: 13.3%

Content: 750 ml.

Peak drinking: Best if consumed between 2014 and 2029.

Production limited to 12,000 bottles.

*Roberto de la Consulta*

