



# MENDEL

## MENDEL *Semillon*

### TECHNICAL SHEET 2015

#### GRAPE VARIETY: SEMILLON 100 %

Paraje Altamira, La Consulta, San Carlos.

#### VINEYARD

- Estates: Altamira, La Consulta, San Carlos.
- Vineyard age: 74 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 2015.
- Hand-harvested, in 18-kilo crates. Bunches are selected in the vineyard.
- Climatic characteristics: While spring was warm, summer was cool and slightly humid. Despite some rainfall from December to harvest time, canopy health was good. Temperatures remained mild during daytime and cool at night from March onwards, giving birth to wines of outstanding aromatic intensity, structure, medium maturity and excellent acidity.

#### WINEMAKING

- On arrival at the winery, grapes are cooled down to preserve aromas and flavors. Whole bunches are pressed very lightly in the pneumatic press.
- Fermentation: 85% of the must is fermented in stainless steel tanks and the remaining 15% is kept in new French oak barrels for 6 months.
- Blending, filtering and bottling.

#### TASTING NOTES

- Color: Pale golden yellow, greenish rim.
- Nose: Fresh, floral and intense. Before swirling, there are notes of acacia and white flowers, and chalk or minerality. Afterwards, apricot and tropical notes emerge, followed by hazelnut and almond nuances. Coconut and cedarwood pick up at the end.
- Palate: This wine stands out because of its freshness and medium volume. Its wonderful crisp acidity together with the fragrant floral notes contribute to a lingering finish. Very good cellaring potential.

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

Alcohol: 13.2%

Content: 750 ml.

Peak drinking: Best if consumed between 2015 and 2025.

Production limited to 11,000 bottles.

*Roberto de la Haza*

