

Wine Advocate's Robert Parker Review

October 31st, 2012

The Wine Advocate
Tasting History



2010 Mendel Finca Remota

A Malbec Dry Red Table wine from
Lujan de Cuyo, Mendoza, Argentina



Source

Reviewer

Rating

Maturity

Wine Advocate #203
Oct 2012

Neil Martin

92+

Drink: N/A

The 2010 Finca Remota Malbec is a single vineyard from Altamira comprising of 62-year-old vines. Roberto de la Mota noticed that one parcel was particularly fruity and subsequently aged it for 12 months in new French oak (Taransaud) and then another eight months in new French oak again. It does handle all that oak in its stride, with scents of blackberry, Hoi Sin, crushed violets and crushed stone. The palate is full-bodied with dense, quite thick tannins. It is very concentrated, but I cannot help feeling that the oak impinges upon the fruit profile towards the finish, therefore I advise three or four years aging in bottle.

Alongside Nicolas Catena, the late Raul de la Mota was considered the forefather of modern Argentinean viticulture and his son, Roberto de la Mota, has himself become one of the country's most respected vignerons. It was Roberto's knowledge and expertise that Mendel's proprietor, Anabelle Sielecki, whose father immigrated to Argentina, sought when looking for a partner, and it was a pleasure to meet both at this small winery. The first thing to catch my eye was a sign indicating the age of the vines in Lujan de Cuyo. Mendel is a bijou winery that does not rely on modern technology to conjure impressive wines. They come from the small, specially selected ancient parcels that are combined with a simple, intuitive approach to winemaking courtesy of Roberto and vineyard manager, Santiago Mayorga. These are splendid, intellectual Mendoza wines. The highlight for this writer was the fabulous Mendel Malbec rather than the premium Unus and Finca Remota. But I begin with the solitary white, one well worth seeking out.