

## Best New Releases from Argentina - Ratings

By Stephen Tanzer

### **M E N D E L**

#### **Malbec Finca Remota Mendoza 2011**

(\$115) (from 62-year-old vines; aged in all-new French oak for 18 months): Bright medium ruby. Hightoned aromas of black cherry, licorice and violet. Juicy and intense but a bit locked up today by its bitter chocolate oak component. Showing less sweetness than the Unus bottling but then this is still an infant. Finishes with firm-edged, oak-driven tannins that call for four or five years of patience.

**92(+?)**

#### **Unus Mendoza 2011**

(\$50) (65% malbec, 20% cabernet sauvignon and 15% petit verdot; from 82-year-old vines; aged 16 months in new Taransaud barrels): Saturated, bright ruby. Blackberry, black plum, cocoa powder and spicecake on the perfumed nose. Suave, sappy and broad, showing excellent concentration and a restrained sweetness to its intense flavors of dark fruits, cocoa powder and minerals. I like the combination of density and energy here. Very long on the aftertaste, with ripe tannins thoroughly buffered by fruit. Drink now or over the next ten years.

**92**

#### **Semillon Mendoza 2013**

(\$25) Pale, bright yellow. Ineffable perfume to the aromas of musky lemon peel, quinine and peppery herbs. Clean and pure, with good dusty density to the complex flavors of apple, pear, citrus pith and white pepper. Shows an oily element, perhaps the result of the 15% portion of this wine that was fermented in new French oak. Finishes pliant and persistent, with good cut and no hardness. An excellent vintage for this consistently good bottling.

**91**

#### **Cabernet Sauvignon Mendoza 2012**

(\$30) (one-third new French oak): Bright, deep red-ruby. Spicy aromas of cassis, violet and licorice, with a whiff of fresh herbs. Distinctly tighter than the Lunta malbec, showing a medicinal quality to its blackcurrant, licorice and bitter chocolate flavors. A bit compressed on the end, finishing with slightly driedged tannins that call for at least a couple years of patience. More serious but less inviting today than the Lunta malbec bottling.

**89(+?)?**

#### **Malbec Lunta Mendoza 2012**

(\$22) (from 82-year-old vines, aged for 12 months in new French oak): Good full medium ruby. Blackberry, licorice and nutty oak on the inviting nose. Concentrated and sappy on the palate, with a creamy quality to the blackberry, black plum and fig flavors. Harmonious acidity gives the wine grip while accenting its seamless texture. Finishes with firm tannic spine and very good length.

**89**