



MENDEL

LUNTA TORRONTÉS

TECHNICAL SHEET - 2014

GRAPE VARIETY: TORRONTES RIOJANO 100 %

VINEYARD

- Cafayate, Salta.
- Altitude: 1,600 meters above sea level.
- Planting year: 1962, ungrafted vines.
- Yield: 12,000 Kg/ha.

HARVEST

- Time of Harvest: Second fortnight in March 2014.
- Harvest Method: Bunches were picked by hand in 18-kilo crates and selected in the vineyard.
- Characteristics of the year: The spring was something warm, and the summer was warm and dry, continuing during January and part of February. Then February and March were somewhat rainy. Temperatures dropped significantly since mid-February and remained below average until the end of the season, giving rise to very aromatic wines, good structure, ripeness, nice freshness, and acidity.

WINEMAKING

- Pneumatic pressing. All contact with the oxygen was avoided.
- Fermentation in stainless steel tanks during 20 days, and use of indigenous yeasts at a temperature ranging from 15 °C and 20 °C.
- No malolactic fermentation .
- Clarification and slight filtering before bottling.

TASTING NOTES

- Color: Light yellow with some green hints.
- Nose: Fresh and intense. Floral aromas such as jasmine and white flowers and tropical fruits such as pineapple, passion fruit, and mango predominate. It presents a combination of scents of pink grapefruit peel and honey, while it is fresh and citrus. It has a great aromatic profile.
- Mouth: It has a very gentle and sweet entry, with a crisp acidity that gives a fresh mouthfeel. On palate, it displays marked floral and citrus flavors, the same as nose.

Best Served: 10 °C - 14 °C.

Alcohol: 14% vol.

Volume: 750 ml.

Peak drinking: 2014 - 2018.

Roberto de la Lunta



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