



MENDEL

LUNTA

TECHNICAL SHEET - 2017

MALBEC 100 %

Mayor Drummond vineyards, Luján de Cuyo.

VINEYARD

- Property: Mayor Drummond, Luján de Cuyo.
- Altitude: Luján de Cuyo at 980 meters above sea level.
- Year of planting: 1928.
- Malbec selection: Luján and Altamira.
- Yield: 7,500 kilos per hectare.

HARVEST

- Harvest Date: Last week of March 2017.
- Hand-harvested in 18-kilo crates. Bunches are selected in the vineyard.
- Characteristics of the year: Vine shooting was excellent, even and vigorous. A late frost hit vines during flowering and yield slightly decreased. As a result, production was lower but grapes offered good aromatic concentration. At the start, summer was warm but later became cooler and humid, which caused grapes to retain aromas and freshness.

WINEMAKING

- Berry selection at the sorting tables.
- Fermentation in 80-hectoliter tanks; manual pigeage during the first weeks.
- Total maceration time, three weeks.
- Pneumatic pressing at low pressure.
- Malolactic fermentation in tanks and barriques.
- 50 % of the wine is aged in second- and third-use French oak barrels for 12 months; the other 50% is aged in stainless steel tanks.
- Mild clarification, no filtering.
- Bottled in October in 2018.

TASTING NOTES

-Color: Intense ruby red.

-Nose: Very fruity and intense. Prevailing red and black fruit aromas of raspberries, plums and blackberries are backed by floral notes of violets. The ageing in French oak contributes touches of vanilla and caramel, granting superb intensity.

-Mouth: It is a gentle, fruity and easy-to-drink wine. Fruit and floral undertones and pleasant acidity contribute intensity, freshness and zest. Ripe, soft tannins confer body and balance to this wine.

Best served: 14 °C - 16 °C.

Alcohol: 14.2 % v/v.

Volume: 750 ml.

Peak drinking: Best if consumed between 2018 and 2027.

Production limited to 85,000 bottles.

Reserva de la Lunta

