



MENDEL

## *Cabernet Sauvignon*

### TECHNICAL SHEET - 2013

GRAPE VARIETY: CABERNET SAUVIGNON 100%  
Perdiel, Luján de Cuyo.

#### VINEYARD

- Estates: Lunlunta, Luján de Cuyo.
- Terroir and Height: 1,050 meters above sea level. Ungrafted grapevines.
- Vineyard dating from 1998.
- Yield: 7,500 kg per hectare.

#### HARVEST

- Harvest time: second fortnight in April 2013.
- Hand-harvested in 18-kilo crates.
- Climatic characteristics: Unlike the 2012 harvest, this vintage experienced warmer weather during flowering stage and early summer. Towards the end of the season, temperatures grew colder just like in 2011.

#### WINEMAKING

- Manual berry selection at the sorting table.
- Fermentation in small 80-hectoliter tanks; manual pump-over during the first weeks.
- Total maceration time, 18 days.
- Pneumatic pressing at low pressure.
- Malolactic fermentation in tanks.
- 60% of the wine is aged in French barrels.
- Mild clarification, no filtering.
- Bottled in December 2014.
- Bottle-ageing for at least 6 months.

#### TASTING NOTES

- Color: Very intense, dark ruby red.

-Nose: Spicy, fruity and intense. Aromas of red and black pepper and red fruit like blueberries, raspberries and strawberries. After swirling, delicate vanilla and caramel notes emerge to contribute complexity.

-Palate: It is gentle and easy-to-drink. The spicy and fruit aromas on the nose follow through in the mouth. Velvety, sweet tannins offer body, zest and smoothness. A complex and fresh wine of delightful acidity and lingering finish.

Serving temperature: Between 16 °C and 18 °C.

Alcohol: 14.3%

Content: 750 ml.

Peak drinking: Best if consumed between 2015 and 2035.

*Roberto de la Santa*



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