



MENDEL

Cabernet Sauvignon

TECHNICAL SHEET - 2018

GRAPE VARIETY: CABERNET SAUVIGNON 100%
Finca de los Andes, Perdriel in Luján de Cuyo.

VINEYARD

- Estates: Finca de los Andes, Perdriel, Luján de Cuyo.
- Terroir and Height: 1,050 meters above sea level. Ungrafted vines.
- Vineyard dating from 1998.
- Yield: 6,500 kg per hectare.

HARVEST

- Harvest time: 2nd fortnight of April in 2018.
- Hand-harvested in 18-kilo crates. Bunches were selected in the vineyard.
- Climatic characteristics: Spring was cool. After even budding and abundant flower-setting, there was some late frost in November which slightly affected production. During the first few weeks of summer, it was a little hot and very dry. Later, though it remained dry, temperatures became average to average-low until the end of the season. An early frost on March 25th which affected some areas in Uco Valley partially scorched some of the leaves but did not damage either the quantity or quality of the grapes. Hence, the 2018 harvest offered high-quality red wines which are deep in color, rich in tannins, with great structure and which, without a doubt, will be remembered for their great quality and finesse.

WINEMAKING

- Manual berry selection at the sorting table.
- Fermentation in small 80-hectoliter tanks; manual pigeage during the first weeks.
- Total maceration time, 25 days.
- Pneumatic pressing at low pressure.
- Malolactic fermentation in tanks.
- Ageing: the wine is aged in French oak barrels for 12 months: 1/3 in new ones, 1/3 in second-use ones and 1/3 in third-use ones.
- Soft clarification, no filtering.
- Bottled in November 2020.
- Bottle-aged for at least 6 months.

TASTING NOTES

- Color: Very intense, deep ruby red.
- Nose: Spicy, fruity and intense. Aromas of black and red pepper prevail backed by hints of red fruit such as blueberries, cassis, strawberries as well as delicate quince undertones. After swirling, sweet touches of licorice and caramel contribute complexity and elegance.
- Palate: Pleasant and easy-to-drink wine. The same spice and fruit aromas on the nose follow through on the palate. Sweet and plush tannins give it structure, vivacity and unctuousness. An elegant wine whose freshness confers it a persistent and velvety finish.

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

Alcohol: 14.4%

Content: 750 ml.

Peak drinking: Best if consumed between 2019 and 2039.

Production limited to 17,000 bottles.

Roberto de la Hoz



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