



MENDEL

MENDEL *Semillon*

TECHNICAL SHEET - 2009

GRAPE VARIETY: SEMILLON 100 %

VINEYARD

- Variety: Semillon 100% Estates: Altamira, La Consulta, San Carlos.
- Planting year: 1942.
- Height: 1,100 meters above sea level.
- Yield: 7,000 kilos per hectare.

HARVEST

- Time of Harvest: March 2009.
- Harvest Method: Manually in 18 kg cases and selection of grape clusters in the vineyard.
- Hand-harvested in 18kg crates. Bunches are selected in the vineyard.
- Characteristics of the year: 2009 was a hot and dry year with low yields. A dry spring was followed by a hot and dry summer. These facts helped to improve grape maturity, especially because of fresh nights during the fall. The length of the cycle was medium, so the grapes were harvested earlier than in other years. In general, wines present great concentration, deep color, and fresh aromas.

WINEMAKING

- We refrigerate the grapes to lower the field temperatures.
- Entire clusters are slightly press in the pneumatic press.
- Fermentation and Maceration in Stainless Steel tanks; and 15% of the must is fermented in French oak at a temperature of between 18 °C and 20 °C.
- Ageing: 15% of the must is fermented in French oak and aged for 8 months in the same oak barrels.
- Ageing in bottle: at least 2 months.

TASTING NOTES

- Color: Amber yellow with greenish hues.

-Nose: Fresh, elegant, and intense. Aromas of fresh herbs, citrus, tropical fruits such as pineapple are highlighted. We also find the typical descriptors of Semillon such as white flowers and honey. Some notes of coconut and very soft vanilla from fermentation in new barrels appear well integrated into the wine. It owns a nice combination of fresh and sweet aromas and minerality, resulting in an elegant and complex white wine.

-Mouth: The wine has a fresh mouthfeel with a well-balanced acidity that stands out freshness. The aromas on the palate are similar to those on the nose: citric and tropical fruits, some coconut, and caramel. It is a very dense, elegant, smooth, and velvety wine with a persistent finish.

Best Served: 12 °C - 14 °C

Alcohol: 13.9% vol.

Volume: 750 ml.

Peak drinking: 2010 - 2025.

Production limited to 4,200 bottles.



Roberto de la Consulta



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