



MENDEL

Finca Remota

TECHNICAL SHEET

MALBEC 100 %
Altamira- Valle de Uco.

VINEYARD

- Property: Finca Remota. Altamira in Valle de Uco.
- Soil and Altitude: Altamira 1,100 meters above sea level, sandy loam soil on large calcareous blocks.
- Year of planting: 1957. Ungrafted vines.
- Malbec selection: Altamira.
- Yield: 4,500 kg / Ha.

HARVEST

- Climatic Characteristics: 2007 was a very cold year, where high expression of fresh fruit was achieved, especially in this plot where we obtained very high fruit concentration but low yield.

WINEMAKING

- Harvesting by hand in 18 kg boxes.
- Grapes selection by hand on vibrant tables.
- Fermentation in tanks of 50 HL with punching down by hand on the first weeks of half grapes and the other half fermentated in new French oak barrels.
- 25 days of maceration.
- Vats: Stainless steel, low capacity.
- Malolactic fermentation in barrels.
- Ageing in new French oak barrels for 18 months. (Special racking at 12 months of ageing).
- Smooth clarification, without filtration.

TASTING NOTES

- Color: Vivid purplish-red. Clean, bright, and with thick legs .

-Nose: Very complex and elegant. Before swirling the glass, marked floral notes of violet appear that get more complex when they mix with red and black fruits such as raspberries, cassis, and black cherries. The oak aging, despite its passage through 150% new French oak, is highly integrated into the wine, providing greater intensity, persistence, and depth. Barrels give notes of sweetness, vanilla, caramel, and tobacco. As it opens, new aromatic layers appear, such as some spices and licorice.

-Mouth: It is a wine with great body and structure. The attack is sucrose and smooth, but then ripe and well-built tannins fill the mouth, providing it with a nice volume and fat. It is a concentrated and fleshy Malbec where the acidity gives it freshness and great length on the palate. The ripe fruity aromas reinforce the sweetness, and the aging notes such as vanilla, caramel, coffee, and tobacco offer great and velvety finish.

Recomended serving temperature: between 16 °C and 18 °C.

Alcohol: 14.2% v/v.

Peak drinking: Best if consumed between 2009 and 2034.

Production limited to 1,800 bottles.



Roberto de la Santa