



MENDEL

MENDEL *Semillon*

TECHNICAL SHEET

GRAPE VARIETY: SEMILLON 100 %

Altamira, La Consulta, Valle de Uco.

VINEYARD

- Vineyard: Altamira, La Consulta, Valle de Uco.
- Age: 69 years old.
- Altitude: 1,100 meters above sea level, French vine rootstocks.
- Production per hectare: 6,500 Kg/ha.

HARVEST

- Harvest method: handpicked in 18 kg boxes and selection of grape clusters in the vineyard.
- Characteristics of the year: Harvest 2016 was affected by a weather phenomenon El Niño, so Spring time was rainy and very cold delaying about 2 weeks the sprouting. Summer time was also rainy and fresh delaying the ripening process 2 weeks. The annual rainfall in Altamira was 726 mm from the sprouting to the harvest. As a result, white wines were highly aromatic, expressing white fruits and floral notes. On palate, it is fresh and it has a lingering finish.

WINEMAKING

- The clusters are kept in a fridge warehouse to lower the temperature of the field.
- The clusters are slightly pressed in a pneumatic press.
- Fermentation: 85% of the grape must is fermented in stainless steel tanks and the remaining 15% in French oak barrels for the period of 6 months.
- The wine is blended, filtered and bottled.

TASTING NOTES

-Color: pale golden yellow with greenish hues.

-Nose: Fresh, elegant and delicate. Floral notes such as acacia flowers and white fresh fruits like pears, pineapple and honey scents can be perceived. It possesses a good combination between freshness and sweetness resulting in a grateful and complex white wine.

-Mouth: Freshness and aromatic complexity are well balanced. The after taste is similar to the nose: citric and tropical aromas with delicate notes of coconut and caramel are experienced. It is a fine wine with a velvety and persistent finish.

Best Served: entre 12 °C - 14 °C (54 °F - 58 °F).

Alcohol: 13% vol.

Volume: 750 ml.

Production limited to 16,600 bottles.

Roberto de la Bonta



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