



# MENDEL

*Finca Remota*

## TECHNICAL SHEET - 2021

GRAPE VARIETY: MALBEC 100 %  
Altamira - Uco Valley.

### VINEYARD

- Estate: Finca Remota. Altamira in Uco Valley.
- Terroir: Height: 1,100 meters above sea level. Sandy lime soils on massive calcareous blocks.
- Planting year: 1947. Ungrafted vines.
- Yield: 4,000 kilos per hectare.

### HARVEST

- Harvest Time: 2<sup>nd</sup> fortnight of April 2021.
- Hand-harvested, in 18-kilo bins.
- Climatic Characteristics: Spring, as in previous years, surprised us with a medium-intensity late frost, which had diverse consequences depending on the different areas. While the average temperature in October was similar to the previous year, the minimum temperature was lower. This fact could explain the inflorescence damage and the decrease in production. November and December were dry, and the average temperatures were lower than in the same period of the previous year, resulting in well-developed and growing vineyards. There were three warm weeks in summer, but then the temperatures dropped, ending in lower averages for each month, a phenomenon that explains the slow maturity of the grapes, the acidity preservation, and freshness. In February and part of March, there were heavy rains. Then the weather continued cool and dry. The red wines are colorful, very fresh, and medium-bodied, and have well-present tannins and a good length on the palate.

### WINEMAKING

- Manual berry selection at the sorting table.
- Maceration in 50-hectoliter tanks and fermentation for 25 to 30 days. During maceration, musts were homogenized applying manual pigeage.
- Malolactic fermentation in barriques.
- Aged in new French oak barrels.
- Mild clarification. No filtering.
- Bottled in November 2022.

### TASTING NOTES

- Color: Intense purple red. Clean and bright.
- Nose: Very complex, intense and elegant. This wine exhibits floral aromas of violets. Red and black fruit like raspberries, cassis, black cherries and sour cherries gives way to tobacco, chocolate and licorice nuances. Oak ageing renders amazing intensity, persistence and aromatic depth. Sweet touches of vanilla and caramel contribute complexity. Decanting enhances the expressiveness of this superb wine.
- Palate: An outstanding wine of great body and structure. The attack is both soft and sweet. Ripe, fine-grained and silky tannins give this Malbec pleasant, persistent texture. Concentrated and meaty. Its acidity offers incredible freshness, body and a lingering finish. This is a complex wine which boasts remarkable cellaring potential.

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

Alcohol: 14.6 %

Peak drinking: Best if served between 2023 and 2043.

Production limited to 6,710 bottles.



*Roberto de la Torre*



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