



MENDEL

Malbec

TECHNICAL SHEET 2021

GRAPE VARIETY: MALBEC 100 %

Finca Drummond, Luján de Cuyo.

VINEYARD

- Estates: Finca Drummond in Luján de Cuyo.
- Terroir and Height: 980 meters above sea level. Ungrafted grapevines.
- Planting year: 1928.
- Malbec selection: Luján.
- Yield: 5,000 to 6,500 kilos per hectare depending on the block.

HARVEST

- Harvest time: 1st fortnight in April 2021.
- Hand-harvested, in 18-kilo bins. Bunches are selected in the vineyard.
- 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.
- Fermentation and maceration in 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.
- Mild clarification. No filtering.
- Bottled in February 2023.
- Bottle-aged for at least 6 months.

TASTING NOTES

-Color: Intense, bright red, violet at the rim.

-Nose: Complex, elegant and very intense. The wine shows a perfect combination of fresh red fruit such as black cherries, raspberries and blackberries. Spice touches and licorice hints contribute complexity. The ageing in French oak masterfully integrates subtle vanilla and caramel nuances.

-Palate: Pleasant attack. The aromas on the palate are harmonious and persistent. It is a balanced, refreshing and very easy-to-drink wine which boasts a lingering finish.

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

Alcohol: 14.6 %

Content: 750 ml.

Peak drinking: Best if consumed between 2023 and 2043.

Production limited to 82,672 bottles.



Roberto de la Torre



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