



MENDEL  
WINES

MENDOZA | ARGENTINA



MENDEL



## MISSION

MENDEL WINERY embodies the union of Roberto de la Mota -one of Argentina's most respected and experienced winemakers- with an established argentine family. Together we are dedicated to producing wines of unquestionable superior quality expressing the quality and character of our very old Malbec and Cabernet vineyards in Luján de Cuyo, Mendoza, Argentina.

We choose the best lots from our almost 88-year-old vineyards, paying rigorous attention to every detail of the artisan winemaking process, from carefully sorting bunches to fermentation in small tanks to aging in the finest French oak. Ancient vineyards, passionate people, experience and friendship are blende to create our remarkable wines.

## TERROIR

Our 88-year-old Malbec and Cabernet Sauvignon vineyards are located in Perdriel and Mayor Drummond in Luján de Cuyo, Mendoza. Alluvial soils are very poor in organic material. They are sandy on the top with stone and gravel.

The climate is desert-like and continental. Scarce rainfall, demand irrigation. The grapes ripen slowly, become very concentrated and flavorful, and maintain good acidity even with development of deep, ripe fruit flavors.



MENDEL



## VINEYARD CARE & HARVEST

Careful pruning, together with controlled irrigation during the cycle, give us an excellent exposure to the sun, a reduced number of bunches of grapes and medium sized berries. This ensures an excellent concentration, intensity and quality of grape.

Harvest time is determined after much tasting of the grapes in the plots. The aim is to obtain a wine of intense maturity and a great quality of fruit, but with the balance of acidity that ensures prolonged storage.

## VINIFICATION

Our grapes are harvested by hand. After a selection of bunches of grape and berries, the grapes are placed in small tanks of 50 to 80 hectolitres to macerate. The maceration, which lasts for three to five weeks, the “piegaje manuel” is done by hand, smoothly sinking the skins into the liquid.

The ageing is done in French oak barrels. During the ageing, the wines are tasted assiduously, following the evolution of each of the barrels' contents.

## Finca Remota

2015

**MALBEC 100 %**

### VINEYARD

- Single Vineyard from Altamira - Uco Valley.
- Altitude: 1,100 meters above sea level.
- Age of the vineyard: 67 years old on its own rootstocks.
- Production per hectare: 4,000 kg/ha.

### HARVEST

- Manually in 18 kg boxes and selection of grape clusters in the vineyard.

### WINEMAKING

- Manual selection of grapes on vibrating table.
- Malolactic fermentation in new French oak barrels and ageing for 20 months.

### WINEMAKER

- Roberto de la Mota
- Luis Perocco

**Best Served: 16 °C - 18 °C.**

**Peak drinking: 2018 - 2038.**

**Production limited to 6,045 bottles.**



## UNUS

2015

**65 % MALBEC - 25 % CABERNET SAUVIGNON -  
10 % PETIT VERDOT**

### VINEYARD

- Finca Drummond, Mayor Drummond and Finca de Los Andes Perdriel, Luján de Cuyo, and Altamira in Uco Valley.
- Altitude: Drummond at 980 meters above sea level and Altamira at 1,100 meters above sea level.
- Age of the vineyard: over 82 and 67 years old, ungrafted vines for the Malbec and 17 years old for the Cabernet Sauvignon and for the Petit Verdot.
- Production per hectare: 4,500 kg/ha to 6,500 kg/ha.

### HARVEST

- Manually in 18 kg boxes and selection of grape clusters in the vineyard.

### WINEMAKING

- Manual selection of grapes on vibrating table.
- Malolactic fermentation in new French oak barrels and ageing for 16 months.

### WINEMAKER

- Roberto de la Mota
- Luis Perocco

**Best Served: 16 °C - 18 °C.**

**Peak drinking: 2017 - 2042.**

**Production limited to 17,700 bottles.**



# Malbec

2015

**MALBEC 100 %**

## VINEYARD

- Mayor Drummond, Luján de Cuyo.
- Altitude: 950 meters above sea level.
- Age of the vineyard: 87 years old, ungrafted old vines.
- Production per hectare: 5,000 kg/ha to 6,500 kg/ha.

## HARVEST

- Manually in 18 kg boxes and selection of grape clusters in the vineyard.

## WINEMAKING

- Manual selection of grapes on vibrating table.
- Malolactic fermentation in French oak barrels and ageing for 12 months.

## WINEMAKER

- Roberto de la Mota
- Luis Perocco

**Best Served: 16 °C - 18 °C.**

**Peak drinking: 2017 - 2037.**

**Production limited to 54,000 bottles.**



# Cabernet Sauvignon

2016

**CABERNET SAUVIGNON 100 %**

## VINEYARD

- Perdriel, Luján de Cuyo.
- Altitude: 1,050 meters above sea level.
- Production per hectare: 6,500 kg/ha.

## HARVEST

- Manually in 18 kg boxes and selection of grape clusters in the vineyard.

## WINEMAKING

- Manual selection of grapes on vibrating table.
- Malolactic fermentation in French oak barrels and aged for 12 months in 1/3 new, 1/3 second use and 1/3 third use.

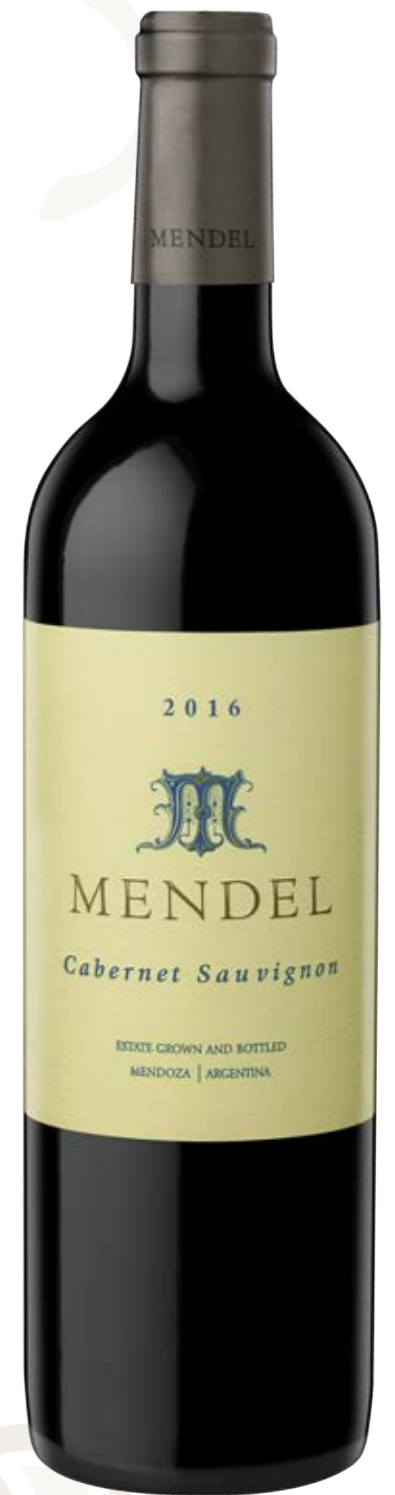
## WINEMAKER

- Roberto de la Mota
- Luis Perocco

**Best Served: 16 °C - 18 °C.**

**Peak drinking: 2018- 2038.**

**Production limited to 5,100 bottles.**



# Semillon

2017

**SEMILLON 100 %**

## VINEYARD

- Altamira, La Consulta, San Carlos.
- Altitude: 1,100 meters above sea level.
- Age of the vineyard: 73 years ungrafted old vines.
- Production per hectare: 6,500 kg/ha.

## HARVEST

- Direct pressing of the entire grape (with stems), on a very low pressure, in the pneumatic press.

## WINEMAKING

- Fermentation and maceration in stainless steel tanks 85%, and 15% of the juice was fermented in French oak. Ageing 15 % during 6 months in new French oak barrels. No malolactic fermentation.

## WINEMAKER

- Roberto de la Mota
- Luis Perocco

**Best Served: 12 °C - 14 °C.**

**Peak drinking: 2017 - 2032.**

**Production limited to 17,300 bottles.**



# LUNTA MALBEC

2016

**MALBEC 100 %**

## VINEYARD

- Mayor Drummond, Luján de Cuyo.
- Altitude: Luján de Cuyo at 980 meters above sea level.
- Age of the vineyard: 87 and 62 years.
- Production per hectare: 7,500 kg/ha.

## HARVEST

- Manually in 18 kg boxes and selection of grape clusters in the vineyard.

## WINEMAKING

- Manual selection of grapes on vibrating table.
- Malolactic fermentation in barrels and ageing 50% in new French oak barrels of second and third use during 12 months, the other 50% in stainless steel tanks.

## WINEMAKER

- Roberto de la Mota
- Luis Perocco

**Best Served: 16 °C - 18 °C.**

**Peak drinking: 2017 - 2027.**

**Production limited to 39,600 bottles.**



  
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# LUNTA TORRONTÉS

2017

**TORRONTÉS RIOJANO 100 %**

## VINEYARD

- Valle de Cafayate, Salta.
- Altitude: 1,600 meters above sea level.
- Age of the vineyard: 21 years old, ungrafted vines.
- Production per hectare: 12,000 kg/ha.

## HARVEST

- Manually in 18 kg boxes and selection of grape clusters in the vineyard.

## WINEMAKING

- Neumatic press, avoiding any contact with oxygen.
- No malolactic fermentation.

## WINEMAKER

- Roberto de la Mota
- Luis Perocco

**Best Served: 10 °C - 14 °C.**

**Peak drinking: 2017 - 2019.**

**Production limited to 3,000 bottles.**



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