

20
23MENDEL
Semillon

WINE CATEGORY: CRISP WHITES & ROSÉ



Pack Size: 6/750ml
UPC: 835603001624

OVERVIEW

Mendel embodies the union of Roberto de La Mota, one of Argentina's most respected and experienced winemakers, with a century-old Argentinian family to produce award-winning elegant wines from ancient estate vines and diverse soils.

VINTAGE

RAINFALL: 35 inches. Very low.

BLOOM: October 2023.

WEATHER: The late frost that occurred at the end of October and the beginning of November had serious consequences on the production, making the 2023 harvest the lowest in over 20 years. Despite these phenomena, the nobility of the vines allowed Mendel to still produce good wines. The summer was very dry with high temperatures in December and January, while February and March were slightly cooler, and the grapes continued with a good balance of acidity and sugar accumulation. The wines produced in this vintage are very interesting and intensely fruity. All these characteristics ensure good aging potential.

HARVEST: First week in March 2023.

GRAPES: Average Brix 23.

SITE

Altamira is one of the best terroirs in Mendoza, located on the East side of the highest area of the Tunuyan river.

ELEVATION: 3,600 ft.

SOILS: Sandy loam soil on massive calcareous blocks.

VINES: 6,500 plants/ha

AVERAGE AGE OF VINES: 67 years.

YIELDS: 14,330 lbs/ha

100% Semillon

Paraje Altamira, Uco Valley,
Mendoza, Argentina

13% Alc. by Vol.

95 pts "BEST SEMILLON
OF THE YEAR" - Tim Atkin
93 pts - James Suckling



TASTING NOTES

Fresh, clean citric and herbal notes. Flavors of citrus, tropical fruit, coconut, and caramel are elegant and soft on the palate. A lovely dose of crisp acidity provides a texture similar to that of Chardonnay and Sauvignon Blanc combined. A super dry and clean finish makes this the ultimate seafood wine.

PAIRING SUGGESTIONS

Pairs excellently with most seafood dishes. Try with shrimp ceviche, steamed muscles, fresh oysters or grilled lobster.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Upon arrival to the winery, grapes are cooled down to preserve aromas and flavors. Whole bunches are pressed very lightly in the pneumatic press. 85% of the must is fermented in stainless steel tanks and the remaining 15% is kept in new French oak barrels for 6 months. Blending, filtering and bottling.

AGING: Aged 6 months in 10% barrel oak and 90% non oak.

PH: 3.2 | **TA:** 5.36

BOTTLING DATE: September 2023