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POINTS
Wine Advocate

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James Suckling



MENDEL SEMILLON

 CATEGORY: Crisp Whites & Rosé

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One of Argentina's oldest varietals, this rare barrel-fermented white is harvested from 60+ year-old vines and has fresh, clean citrus aromas with a hint of oak.

WINEMAKING DETAILS

VARIETAL: 100% Semillon

REGION: Mendoza

AVG. ELEVATION: 3600

AVG. AGE OF VINES: 79

ALCOHOL: 13

SIZE: 6/750ml

UPC: 835603001624

AGING: The wine is aged 6 months in 10% barrel oak and 90% non oak.

ITEM 2: The grapes come from the Paraje Altamira vineyard, Uco Valley.

TASTING NOTES AND PAIRINGS

- Flavors of citrus, tropical fruit, coconut, and caramel.
- Elegant and soft on the palate, a lovely dose of crisp acidity, and a super dry, clean finish.
- Try with: shrimp ceviche, steamed muscles, or oysters.

WINERY OVERVIEW

Mendel wines classically combine Roberto de la Mota's prestigious winemaking skills and tremendously old vineyards to make Mendoza's most elegant wines. Proprietor and long-time wine lover, Anabelle Sielecki, partnered with Roberto to transform her family's historic 1928 vineyard into the respected estate it is today. She honors her father, a hardworking immigrant and successful businessman, by putting his first name, Mendel, on the label.

Using his French winemaking experience, Roberto has led Argentina's winemaking movement toward world-class production. The finesse and elegance in his wines are revered and respected.

