

95

POINTS  
Tim Atkin

92

POINTS  
James Suckling



# MENDEL SEMILLON

 **CATEGORY:** Crisp Whites & Rosé

20  
21

*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:** 78

**ALCOHOL:** 13

**SIZE:** 6/750ml

**UPC:** 835603001624

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

**HARVEST DETAILS:** 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.

