CACHET WINE

Mendel Cabernet Franc

Code MEND110

A fabulously intense and fruity 100% Cabernet Franc wine made using grapes from the Finca Remota in the Paraje Altamira of the Uco Valley.

Tasting Notes:

Intense ruby red in colour. Fresh, spicy and fruity on the nose. The palate boasts both red fruit notes of raspberries and cherries with spicy hints of pink and black pepper. The wine has ripe and firm tannins which offer a silky and elegant texture.



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Specification	
Vinification	Manual grape selection is carried out. Fermentation and maceration is carried out in small 80 hectolitre tanks. Manual pigeage is carried out during the first few weeks. Total maceration time is 25 days. Pneumatic pressing at low pressure. Malolactic fermentation in tanks. The wine is aged in French oak barrels for 12 months. 1/3 in new barrels, 1/3 in second-use barrels and 1/3 in third use barrels. Mild clarification. No filtering.
ABV	14.5%
Size	75cl
Drinking Window	Drink 2020 through to 2030
Country	Argentina
Region	Mendoza
Area	Valle de Uco
Type	Red Wine
Grapes	Cabernet Franc
Genres	Practising Organic
Vintage	2024
Body	Rich, bold and robust
Producer	Mendel Wines
Producer Overview	Mendel Winery embodies the partnership of one of Argentina's most respected and experienced winemakers, Roberto de la Mota, with an established Argentine family.
Closure Type	Cork
Food Matches	Try with steak with a fresh salad. Or, try with a Beef lasagna.
Press Comments	Jeb Dunnuck, 2026, 94 points. James Suckling 2025, 94 points.