



# CACHET WINE

## Mendel Malbec

**Code** MEND070

Mendel Malbec is the maximum expression of this variety in the Mendoza terroir. This variety is perfectly adapted to the Argentinian climate and soil, displaying its typical aromas of mature fruit, plums, raisins and violets, with full-bodied, meaty flavours.

**Tasting Notes:**

Displaying the typical aromas of mature fruit, plums, raisins and violets, with full-bodied, meaty flavors.





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## Specification

**Vinification**

Roberta de la Mota, the winemaker, selects the best parcels of Malbec, often from older vines, from selected vineyards dotted around the Mendel Estate. Average age of the vines is 45 years old. Harvesting takes place based on analysis to determine full phenolic ripeness. The grapes are hand picked, sorted and 100% destemmed. Manual berry selection at the sorting table. Fermentation and maceration take place in a mixture of concrete and 80-hectoliter tanks. Daily manual pigeage during the ferment for almost 2 weeks, then racked into new and used American and French oak. 12 months ageing in oak, with minimal filtration prior to bottling.

**ABV**

14.5%

**Size**

75cl

**Drinking Window**

Drink now

**Country**

Argentina

**Region**

Mendoza

**Area**

Luján de Cuyo

**Sub Area**

Agrelo

**Type**

Red Wine

**Grapes**

Malbec

**Vintage**

2023

**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**

Great with barbecued lamb, beef or pork.

**Press Comments**

Decanter September 2022, South American Old-Vine Reds, 92 points: "Juicy and open with plums, damson, chocolate and liquorice. Good density of fruit on the palate, moderate acidity and good typicity."