



# CACHET WINE

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## Mendel Semillon

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**Code** MEND060

Mendel Semillon is the maximum expression of these old strains in Argentina in a tranquil wine. A complex, elegant and agreeable wine; juicy, oily Semillon with a lovely lemon & lime zip.

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**Tasting Notes:**

On the nose it shows typical notes of white flowers and honey, also some herbal notes and tropical fruits. The oak ageing makes the wines more complex, lending coconut and hints of smoke, as well big volume and softness in the mouth. Mendel Semillon is a complex, elegant and agreeable wine.

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Specification	
<b>Vinification</b>	Upon arrival at the winery, the grapes are immediately cooled to preserve aromas and flavours. They are gently pressed in whole bunches in the pneumatic press, ensuring a soft extraction. 85% of the must is fermented in stainless steel tanks to preserve its vibrant fruit character, while the remaining 15% is kept in new French oak barrels for 6 months.
<b>ABV</b>	13.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	Argentina
<b>Region</b>	Mendoza
<b>Area</b>	Luján de Cuyo
<b>Type</b>	White Wine
<b>Grape Mix</b>	1
<b>Vintage</b>	2023
<b>Style</b>	Dry
<b>Body</b>	Soft, fruity and aromatic
<b>Producer</b>	Mendel Wines
<b>Producer Overview</b>	Mendel Winery embodies the partnership of one of Argentina's most respected and experienced winemakers, Roberto de la Mota, with an established Argentine family.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Perfectly paired with shellfish. Try it with scallops, grilled lobster or prawns.