

Malbec

TECHNICAL SHEET 2020

GRAPE VARIETY: MALBEC 100 % Finca Drummond, Luján de Cuyo.

VINEYARD

-Estates: Finca Drummond in Luján de Cuyo. -Terroir and Height: 980 meters above sea level. Ungrafted grapevines. -Planting year: 1928. -Malbec selection: Luján. -Yield: 5,000 to 6,500 kilos per hectare depending on the block.

HARVEST

-Harvest time: 1st fortnight in April 2020.

-Hand-harvested, in 18-kilo bins. Bunches are selected in the vineyard. -Climatic Charateristics: In general the sprouting took place on the scheduled dates, it was quite homogeneous and the sprouts developed with good vigor. Spring was fresh, and there was only some frost damage in very low areas where there was also Coulure, and decreased production increased by some rains in flowering. The summer was warm, but the thermal amplitude was very high, almost 3°C more than usual, which explains the intense color, the thick skins, well-present tannins, a lot of fresh fruit intensity, and good acidity in the wines. The 2020 harvest will be remembered for its outstanding quality.

WINEMAKING

-Manual berry selection at the sorting table.

-Fermentation and maceration in 80-hectolicter tanks. Manual pigeage during the first weeks.

-Total maceration time, 25 days.

-Pneumatic pressing at low pressure.

-Malolactic fermentation in tanks.

-Ageing: the wine is aged in French oak barrels for 12 months: $\frac{1}{3}$ in new ones, $\frac{1}{3}$ in

second-use ones and $\frac{1}{3}$ in third-use ones.

-Mild clarification. No filtering.

-Bottled in September 2021.

-Bottle-aged for at least 6 months.

TASTING NOTES

-Color: Intense, bright red, violet at the rim.

-Nose: Complex, elegant and very intense. The wine shows a perfect combination of fresh red fruit such as black cherries, raspberries and blackberries. Spice touches and licorice hints contribute complexity. The ageing in French oak masterfully integrates subtle vanilla and caramel nuances.

-Palate: Pleasant attack. The aromas on the palate are harmonious and persistent. It is a balanced, refreshing and very easy-to-drink wine which boasts a lingering finish.

Serving Temperature: Between 16 °C and 18 °C. Alcohol: 14.6 % Content: 750 ml. Peak drinking: Best if consumed between 2021 and 2041. Production limited to 82,991 bottles.

Cobertrole la Unita



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MENDE



Finca Mendel MENDOZA ARGENTINA Estate Grown 8 Bottled