



MENDEL

Cabernet Franc

TECHNICAL SHEET - 2022

CABERNET FRANC 100 %

Paraje Altamira

VINEYARD

- Estates: Finca Remota, Paraje Altamira in Uco Valley.
- Terroir: Height: 1,100 meters above sea level. Sandy loam soil on massive calcareous blocks.
- Planting year: 2012.
- Yield: 6,000 k per hectare.

HARVEST

- Date of harvest: Mid-March 2022.
- Hand-harvested in 18-kilo bins. Bunch selection in the vineyard.
- Climatic characteristics: The cycle began with good and even budding, in the Uco Valley. Spring was cool and dry with some late frosts that affected the production of some vineyards. The summer was mild to hot, especially for three weeks with highs above 35°C, but the nights were always cool, so the grapes preserved their acidity and floral aromas. The beginning of autumn was cold, with some early frosts in certain areas. At the end of the cycle returned to the usual warm temperate climate, with cool nights and dry days. Due to their aromatic intensity and mouthfeel, these harvested grapes at the end of the cycle represent the characteristics of the vintage

WINEMAKING

- Manual berry selection at the sorting table.
- Fermentation and maceration in small 80-hectolitre tanks. Manual pigeage during the first few weeks.
- Total maceration time, 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 ones, 1/3 in second-use ones and 1/3 third-use ones.
- Mild clarification. No filtering.
- Bottled in September 2023.

TASTING NOTES

-Color: Intense ruby red.

-Nose: Fresh, spicy and fruity.

-Palate: Pleasant and refreshing attack. The wine boasts both red fruit scents of raspberries and cherries and spicy hints of pink and black pepper which deliver delightful freshness. Ripe and firm tannins offer a silky, elegant texture. Lingering and persistent finish.

Service temperature: between 16 °C and 18 °C.

Alcohol: 14.5 %.

Content: 750 ml.

Peak drinking: Best if consumed between 2024 and 2044.

Limited production: 6,878 bottles.

Roberto de la Nave

