



MENDEL



# Mendel

Sophisticated and Timeless. Mendoza's Most Elegant Wines.

Mendel wines classically combine Roberto de la Mota's prestigious winemaking skills and tremendously old vineyards to make Mendoza's most elegant wines. Proprietor and long-time wine lover, Anabelle Sielecki, partnered with Roberto to transform her family's historic 1928 vineyard into the respected estate it is today. She honors her father, a hardworking immigrant and successful businessman, by putting his first name, Mendel, on the label.

## ROBERTO DE LA MOTA, WINEMAKER

Roberto is one of the most celebrated winemakers in Argentina, known for making prestigious and elegant wines. After classical schooling and training in France, Roberto established the Terrazas de los Andes wine program for Bodega Chandon in 1996. After much critical acclaim, he was selected as winemaker for Cheval des Andes, an ultra-prestigious joint venture between Chandon & Bordeaux's Chateau Cheval Blanc. He represents a balance between local and global with the unique mix of influences he has received at home and internationally.

Their vineyards are located in Perdriel (Finca de los Andes) and in Mayor Drummond (Finca M) between 900 and 1,100 metres above sea level, on the highest well-irrigated land in Luján de Cuyo, Mendoza.

Vineyards: Mendel's vines are planted on espaliers with a north-south orientation, in high density with 5,555 plants per hectare. Careful pruning, together with controlled irrigation during the cycle, gives excellent exposure to the sun, a reduced number of grape bunches, and medium sized berries. This ensures an excellent concentration, intensity and quality of grape. Harvest time is determined after many tastings of the grapes in the plots. The ageing is done in new French oak barrels for 14 to 16 months for Mendel Unus and for a similar period in new, first-use and second-use barrels for Mendel Malbec. During the ageing, the wines are tasted assiduously, to follow the evolution of each of the barrels' contents. After the "blend", the wines are bottled, avoiding filtrations and treatments that limit their intensity and complexity.

**CUTTING  
EDGE**  
SELECTIONS