

94 POINTS

James Suckling, March 2018

VINTAGE 2015

VARIETAL COMPOSITION

65% Malbec, 25% Cabernet Sauvignon, 10% Petit Verdot

AVG. VINEYARD ELEVATION 3,400 feet

AVG. AGE OF VINES 56 years

ALCOHOL 14.6%

CASES IMPORTED 600

SUGGESTED RETAIL PRICE \$50

UPC 835603001365

MENDEL

UNUS 2015

Blended from the best lots of the 1928 estate vineyards, this iconic small-batch blend of Malbec, Cabernet Sauvignon, and Petit Verdot is powerful yet smooth.

WINERY BACKGROUND: 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.

Using his French winemaking experience, Roberto has led Argentina's winemaking movement toward world-class production. The finesse and elegance in his wines are revered and respected.

VINEYARD & WINEMAKING DETAILS: The vineyards are located in Mayor Drummond, Perdriel (Lujan de Cuyo) and Altamira (Uco Valley). The wine was aged for 16 months in 100% new French Taransaud oak.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: The aromas of dark cherries, plums and roasted cocoa come leaping out of the glass. This is a big but very suave wine with layers of ripe cherry, berry fruits, white pepper, mint, chocolate, caramel, smoke, and toast. There are loads of ripe, soft tannins, so this wine will certainly age beautifully for a decade or longer, but the temptation to drink it right away may be too much to resist. Try with smoked meats and charcuterie.



