



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Mendel Lunta Malbec

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<b>Price</b>	£16.99
<b>Code</b>	MEND075

Lunta comes from vineyards facing the Lunta hills. This Malbec, planted in 1928, has been cultivated and grown using the same exacting techniques as the parcels used for Mendel's top wines. A fresh and easy drinking Malbec, but with layers of complex black fruits, coffee grains, spice and some integrated sweet oak. well defined, and elegant. A really good Malbec.

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### Tasting Notes:

Dark, rich and intensely flavoured with hints of dark forest fruits, black cherry, spice and in harmony with the freshness and oak that wrap around the fruit.

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Specification	
Vinification	Robert de la Mota, the head winemaker at Mendel, uses only the ripest grapes from the high altitude vineyards, thus preserving the natural sugars, phenolic characters and freshness of acidity which are key to Lunta. Warm fermented on skins in tank with multiple pump-overs and the use of pressing wine to add richness and pepper spice. Bottled after 6 months in used French oak, which adds a light dusting of vanilla oak that in no way takes away from the elegant red and black fruits and subtle spice notes.
ABV	14.5%
Size	75cl
Drinking Window	Drink now
Country	Argentina
Region	Mendoza
Area	Luján de Cuyo
Sub Area	Agrelo
Type	Red Wine
Grapes	Malbec
Vintage	2022
Body	Hearty, rustic and full flavoured
Producer	Mendel Wines
Producer Overview	Mendel Winery embodies the partnership of one of Argentina's most respected and experienced winemakers, Roberto de la Mota, with an established Argentine family.
Closure Type	Cork
Food Matches	Perfect with Cassoulet and other pork and bean dishes.
Press Comments	Bronze Medal, Sommelier Wine Awards, 2019. Andrew Jefford, "What I've been drinking this month", Decanter February 2021: "The wine's aromatic refinement (savoury yet honeyed, with sweet leather and scrub herbs), delicacy of texture and fruit softness was refreshingly different from the powerful and sometimes oaky Mendoza norm."