



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Mendel Malbec

Price	£22.49
Code	MEND070

Mendel Malbec is the maximum expression of this variety in the Mendoza terroir. This variety is perfectly adapted to the Argentinian climate and soil, displaying its typical aromas of mature fruit, plums, raisins and violets, with full-bodied, meaty flavours.

Tasting Notes:

Displaying the typical aromas of mature fruit, plums, raisins and violets, with full-bodied, meaty flavors.





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Specification	
Vinification	Manual berry selection at the sorting table. Fermentation and maceration in 80-hectoliter tanks. Manual pigeage during the rest 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: 1/3 in new ones, 1/3 in second-use ones and 1/3 in third-use ones. Mild clarification. No filtering. Bottled in September 2021. Bottle-aged for at least 6 months.
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	2020
Body	Rich, bold and robust
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	Great with barbecued lamb, beef or pork.
Press Comments	Decanter September 2022, South American Old-Vine Reds, 92 points: "Juicy and open with plums, damson, chocolate and liquorice. Good density of fruit on the palate, moderate acidity and good typicity."