

FAMILY WINE MERCHANTS SINCE 1906

Mendel Unus

 Price
 £33.49

 Code
 MEND080

Mendel Unus is the perfect combination of Cabernet Sauvignon and Malbec! The Cabernet Sauvignon, with its very present and mature tannins, forms part of the structure of the wine, while the Malbec collaborates by giving it complexity, fat and volume in the mouth. The result is a very complex, intense wine, with a lot of volume, but especially elegant and balanced.

Tasting Notes:

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| Specification | |
|-------------------|--|
| Vinification | Manual berry selection at the sorting table. Fermentation in small 50-hl tanks. Manual pigeage during the rst few weeks. Total maceration time: 25 days. Pneumatic pressing at low pressure. Malolactic fermentation in barriques. Ageing in French oak barrels for 16 months. Blended and later bottled in November 2021. Bottle-aging for 12 months. |
| ABV | 14.5% |
| Size | 75cl |
| Drinking Window | Drink now |
| Country | Argentina |
| Region | Mendoza |
| Area | Luján de Cuyo |
| Sub Area | Agrelo |
| Туре | Red Wine |
| Grape Mix | 65% Malbec, 25% Cabernet Sauvignon, 10% Petit Verdot |
| Vintage | 2019 |
| 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 | Steak, obviously! Also great with other big flavoured meats such as roast beef or venison |
| Press Comments | Robert Parker, Wine Advocate, 2019: 93/100 points. |
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