CACHET WINE

Mendel Malbec

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	Roberta de la Mota, the winemaker, selects the best parcels of Malbec, often from older vines, from selected vineyards dotted around the Mendel Estate. Average age of the vines is 45 years old. Harvesting takes place based on analysis to determine full phenolic ripeness. The grapes are hand picked, sorted and 100% destemmed. Manual berry selection at the sorting table. Fermentation and maceration take place in a mixture of concrete and 80-hectolicter tanks. Daily manual pigeage during the ferment for almost 2 weeks, then rackewd into new and used American and French oak. 12 months ageing in oak, with minimal filtration prior to bottling.
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	2024
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	Jeb Dunnuck 2026, 92 points. 93 points - Vinous, Joaquin Hidalgo's 2026 Argentina Wine Tasting. Highly Commended, Wine Merchant Top 100, 2026: "Savoury and full flavoured; briney with black olives – would be good with food." 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."