CACHET WINE

Mendel Semillon

Code MEND060

Mendel Semillon is the maximum expression of these old strains in Argentina in a tranquil wine. A complex, elegant and agreeable wine; juicy, oily Semillon with a lovely lemon & lime zip.

Tasting Notes:

On the nose it shows typical notes of white flowers and honey, also some herbal notes and tropical fruits. The oak ageing makes the wines more complex, lending coconut and hints of smoke, as well big volume and softness in the mouth. Mendel Semillon is a complex, elegant and agreeable wine.



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Specification	
Vinification	Upon arrival at the winery, the grapes are immediately cooled to preserve aromas and flavours. They aregently pressed in whole bunches in the pneumatic press, ensuring a soft extraction. 85% of the must is fermented in stainless steel tanks to preserve its vibrant fruit character, while the remaining 15% is kept in new French oak barrels for 6 months.
ABV	13.5%
Size	75cl
Drinking Window	Drink now
Country	Argentina
Region	Mendoza
Area	Luján de Cuyo
Type	White Wine
Grapes	Sémillon
Vintage	2025
Style	Dry
Body	Soft, fruity and aromatic
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	Perfectly paired with shellfish. Try it with scallops, grilled lobster or prawns.
Press Comments	Jeb Dunnuck 2026, 93 points. Highly Commended Wine Merchant Top 100, 2026: "Waxy lemon; good iteration of the grape. Good flavour and finish." Joanna Simon, The Festive White and Orange Wine Guide 2025: "Mouthwatering lime curd fruit with olive-oil and lanolin texture flattered by subtle oak toast, a whisper of acacia honey and vibrant acidity. Semillon is a greatly underrated variety, especially for dry wines from old vines, as here in Argentina. Particularly good with shellfish, but also lemony roast chicken." Decanter Panel Tasting, September 2025, 94 points: "Waxy richness and vibrant citrus. Juicy, chalky and velvety, balanced by bright acidity. Grassy, wet stone notes. **Read more online**