

Vinalu®

'Luxembourg's first Online Wine Magazine'

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*Catena Zapata & the
Journey of Malbec*

*Mercedes Benz GLA
EQ250+ Test Drive*

*Vinalu Special Reports Mendoza/Argentina
with visits at Catena Zapata, Salentein, Casa
Petrini, Casa de Uco, SuperUco & Pulenta*

VINALU SPECIAL REPORTS

MENDOZA/ARGENTINA (PART II)

by Liliane Turmes & Good Friends

CATENA ZAPATA & THE HISTORY OF MALBEC

*Bodega Catena
Zapata*



*with a striking
design*

THE FAMOUS MENDOZA WINE REGION

The famous Mendoza wine region, with many bodegas along the Argentinian Wine Route is divided in 3 main sub-regions: Maipú, known for traditional cellars, Luján de Cuyo the so-called birthplace of Malbec and Valle de Uco, praised for high altitude wines. And famous for Malbec, the flagship varietal, one of the reasons of the big success of Argentinian wines in the world. We have the chance to discover some of the best during our journey.

THE VISION OF NICOLÁS CATENA ZAPATA

The Bodega Catena Zapata, founded in 1902, is at the center of Argentina's most esteemed wine producing families, known for the resurrection of Malbec and for their pioneering role in high altitude viticulture at the foot of the Andes Mountains. The building in Luján de Cuyo, with a design inspired by the majestic Mayan pyramids, representing the wine-making innovation in Latin America, opened 100 years later. In the 1980ies Nicolás Catena Zapata, after inspirations in winemaking in Napa Valley, carried out a Malbec plant selection study and changed vinification methods, with concentrating on high quality wines, revolutionary in the Argentinian high volume wine industry at that time. In the early 1990ies he dared and decided to plant grapes at high altitude on a terroir at 1500 m elevation in Gualtallary in Uco Valley. The new 'Adrianna' vineyard, named after his daughter became the 'Grand cru vineyard' of South America and was awarded World's Best Vineyard. Later in the Catena Institute of Wine, a project of research and scientific studies on high altitude terroir and on the Malbec vines, Laura Catena showed the impact of the terroir in high altitude wines with much higher levels of tannins, giving the wines an extreme power, texture and richness and also that the quality is mostly related to the terroir.



The cellar with stainless steel tanks



and concrete spheres



*The wine selection
tasted*

The barrel cellar

**THE TASTING OF CATENA
ZAPATA'S ICONICS, with export
director Richard Gordon**

Catena Alta Chardonnay, Historic Rows, 2024, an assemblage of historic rows, high altitude desert Chardonnay, a premium selection, 12 months in French oak in 225 l barrels, 13,50%

In the glass: brilliant greenish-yellow

On the nose: citrus fruits, abricots

On the palate: mineral, aromatic, saline notes at the end

Catena Malbec 2024, High Mountain Vines from 3 different vineyards, high altitude near to a river, from 100 year old vines, 12 months in French oak, 13,60%

In the glass: violet brilliant

On the nose: floral

On the palate: red fruits, red currant, fine tannins, juicy acidity

Bodegas y Viñedos Nicolás Catena, 'La Marchigiana', Criolla Rosé 2023 (Pais in Chile), fermented in clay amphora with natural yeast, natural ancestral wine, 11,80%

In the glass: orange-amber colour

On the nose: herbs and red fruits

On the palate: red cherries, light bitter notes of yellow grapefruits, herbal, fresh

Nicolás Catena Zapata, Malbec 2021, 46% Cabernet Sauvignon, 44 % Malbec, 10 % Cabernet Franc, an icon wine: 'Resurrección y Homenaje al Blend Prefiloxérico clasificado en 1855', a Bordeaux blend, from 100 year old vineyards in Altamira, first vintage 2004, with smaller berries and more tannins, earlier ripening, less leaves for keeping more structure, 18 months in French oak, 13,50%,

In the glass: deep garnet red

On the nose: white flowers, mineral,

On the palate: black fruits, full full cassis, fine tannins, saline minerality, freshness of herbs in a long finish, elegant



Catena Alta Chardonnay 2024



Catena Malbec 2024 High Mountain Vines



Nicolás Catena Criolla Rosé 2023

THE JOURNEY OF MALBEC

from France to the Andean foothills, is honored on Catena Zapata's iconic artistic label, represented by 4 symbolic female figures 'Eleanora of Aquitaine' in 1147 from Cahors, standing for the Malbec appearing for the first time in history, with the 'Immigrant', bringing the vines to the New World, 'Phylloxera' illustrating the plague, causing the death of Malbec in Europe and finally with 'Adrianna Catena' symbolizing the rebirth of pre-phylloxera Malbec in the New World.

TASTING OF

Bodega Catena Zapata , Iconic 'Renacimiento Del Malbec 2022', Renaissance of Malbec in the New World, 100% Malbec from historic old vineyards Angélica in Maipú and Nicasia in Valle de Uco, at 1000 m altitude, 12 months in French oak, 13,80%

In the glass: purple red with violet notes

On the nose: black fruits, pepper, violets

On the palate: dense, full bodied, black fruits, mineral, with a precise acidity, tannins well integrated & persistent in a long finish.

CONTACT: CATENA
ZAPATA, Cobos s/n Luján
de Cuyo, Mendoza 5509



*Nicolás Catena Zapata
Malbec 2021*



*Catena Zapata
Eleanor of
Aquitaine and
the Immigrant*



Catena Zapata Phylloxera



*Bodega Catena Zapata
Renaissance of Malbec 2022*

BODEGAS SALENTEIN, COMBINING WINE, ART AND CUISINE

THE HISTORY

The Salentein winery in Uco Valley, established in 1996 by the Dutch entrepreneur Mijndert Pon, still owned and managed by the Pon family, is named after the family's castle 'Salentein' in the Netherlands, which is also the emblem on the labels. The family was in high fruit production in Mendoza with pears, apples and cherries, exported to Europe, before they started the winery project with the plantation of vineyards in Uco Valley, a new wine region at that time, renowned for fine high altitude wines. And with the best quality of whites at 1100m altitude on the 'Uco Valley Plateau', as explains Francisco Bragoni, the manager at Salentein. The temperatures in this area change dramatically between 30° during the day and 10° at night, of course benefic for the balance between sugars and acids in the wines and also generating fruits with more aroma and more colour.

THE CROSS-SHAPED BODEGA

The bodega, located at an elevation of 1200m, is designed in a cross-shape, with each wing being a little bodega on two levels with stainless steel tanks and French oak casks for fermentation and storage on the first levels, allowing the circulation by gravity to the oak barrels in the underground level cellars for aging.

THE ESPACIO KILLKA

The Espacio Killka, a cultural and gastronomical centre combines art, wine and cuisine with the modern Killka gallery, exhibiting works of contemporary local and Dutch artists and with the beautiful glass-fronted restaurant overlooking the majestic scenery of the Andes mountains.



The Salentein winery



with vineyards at the foot of the Andes



Espacio Killka, combining wine & art



Impressiv door to the cellar



The barrel cellar

THE TASTING

The tasting , guided by Francesco Bragoni, is prepared in the estate's wine cellar around an impressive 2 tons limestone table.

Salentein Primus Chardonnay 2022, from Valle de Uco, a single vineyard at 1200m altitude, 10 months aging in French oak and 12 months in the bottle, awarded best Chardonnay in 2022 in Argentina 13,50%

In the glass: pale, yellow -greenish colour

On the nose: floral, fresh

On the palate: mineral, white fruits, yellow grapefruit, creamy and elegant

Salentein Primus Pinot Noir 2021, from Valle de Uco, 12 months aging in French oak, 14%

In the glass: garnet red

On the nose: cherries, vanilla

On the palate: red currant, cherries, freshness of red berries in a long finish

Salentein Single Vineyard 'La Pampa 97', Malbec 2021, from San Pablo, Valle de Uco, at 1200 m altitude, aging 16 months in new and second use French oak barrels, 14,50%

In the glass: ruby red

On the nose: violets, strawberries

On the palate: plums, black fruits, with a fresh acidity, herbs, complex

Salentein Las Tunas, Malbec 2019, from Northern Gualtallary, in Valle de Uco, aging 16 months in new and used French oak barrels, 15,50%

In the glass: dark red

On the nose: floral and black fruits

On the palate: black berries, herbs, pepper notes, fine tannins



*The tasting with manager
Francisco Bragoni*



*Salentein Primus
Chardonnay 2022*



*Salentein Primus
Pinot Noir 2021*

*Salentein Primus Malbec 2021,
Valle de Uco, blend of components
1200m/1100m/1000m, elaborated
separately then blended, 12 months in oak
20% new and 80% used and 12 months
in the bottle, 14,50%
In the glass: violet colour
On the nose: strawberries
On the palate: ripe red fruits, soft tannins,
with a long fresh aftertaste*

*Salentein Primus Cabernet Sauvignon
2023, from Tunuyán, Valle de Uco, aging
18 months in French oak and 12 months in
the bottle, 14%
In the glass: purple colour
On the nose: black pepper, floral
On the palate: black fruits, thyme, rosemary,
strong tannins, with a pleasant acidity in
the finish*

We choose a creamy risotto with
pumpkin, paired with an excellent
Salentein Ayda Millésimé Nature
2023 sparkling to enjoy the elegant
ambiente at the restaurant Killka.

CONTACT: BODEGA
SALENTEIN, Los Arboles de
Villegas, Mendoza



The Killka restaurant



with a view on the winery



*Excellent Salentein Ayda
Millésime 2023*



Salentein La Pampa 97 Malbec 2021

BODEGA CASA PETRINI & THE FRESH AND PURE VINOS DE RIO

Bodega Casa Petrini with exclusiv lodges, located in Tupungato at the foot of the Andes Mountains near the banks of Rio Las Tunas in Uco Valley, attracts with a minimalist sophisticated style, blended perfectly in the breathtaking landscape. The mediterranean twist in the garden full of lavender and rosmary and restaurant 'Enrico', are an homage to the founder Enrico Petrini, who immigrated from the Marche region in Italy in 1919.

The bodega with vineyards, planted mainly with Malbec, Tannat and Cabernet Franc in a terroir influenced by volcanic soils, rich in minerals and alluvial soils of the river Las Tunas, is known for the 'Vinos de Rio'. 'The idea is to show this unique terroir with its minerality, due to the contact with rock and basalt, giving energy to the grapes and the pure fruit and freshness in the wines', explains winemaker Ariel Angelini. Casa Petrini has been recognized for its signature wines Cabernet Franc Talud 2020 as the best Cabernet Franc in Argentina and for the Imán 2019 as one of the 10 best wines in Argentina.



Welcome to Casa Petrini



with a beautiful minimalist design



with a Mediterranean twist



and with fusion food restaurant Enrico



Tasting in the cellar



with winemaker Ariel Angelini

THE TASTING

Casa Petrini Chardonnay 2022, Lecho de Rio, from Tupungato / Uco Valley, (composition del Rio), from a small parcel within a plot along the river bank, 12 months in used oak barrels, 13%

In the glass: brilliant golden

On the nose: mineral, white flowers

On the palate: fresh, with soft tannins, subtle salted notes at the end, long and creamy

Casa Petrini Tannat 2022, from Tupungato Uco Valley, 13%

In the glass: violet red

On the nose: mineral, graphite

On the palate: black berries, herbs, earthy, a light & fresh Tannat

Casa Petrini Malbec 2022, from Tupungato / Uco Valley, with a blend of different areas and different components, 13,90%

In the glass: garnet red

On the nose: mineral

On the palate: red cherries, fresh , citrusy and grassy notes

Casa Petrini Malbec 2021 Roca Volcánico, from Tupungato/Uco Valley from a single vineyard micro-terroir on basaltic rock, with natural yeast, no oak, 13,90%

In the glass: intense ruby red

On the nose: mineral, spices

On the palate: mineral, earthy notes, ripe plums, spices, quinces long & full bodied

Casa Petrini Talud 2020, 'Blend de Rio', from Tupungato/Uco Valley, 80% Malbec, 15% Tannat, 5% Petit Verdot, co-fermentation of the 3 grapes, manual pressing in the tank, 12 months in oak barrels, 14%

In the glass: purple red

On the nose: black pepper

On the palate: black fruits del bosco, black pepper, herbs, saline notes at the end



**Casa Petrini Chardonnay 2022
Lecho de Rio**



**Casa Petrini Malbec 2021
Roca Volcánico**



Casa Petrini Enrico Malbec 2018

*Casa Petrini Enrico, 100 %Malbec 2018,
Blend de Malbec, co-fermentation of grapes
from different terroirs, next to the river and
from different altitudes 1170m to 1100 m on
steep slopes, aging 14 months in French oak,
14%*

In the glass: deep red colour

On the nose: mineral, spices

*On the palate: herbs, complex, good tannic
structure, fresh acidity at the end, elegant*

*Casa Petrini Valour 100 % Merlot 2019,
Tupungato / Uco Valley, from 25 year old
vines, 16 months in oak barrels, 14%*

In the glass: ruby red

On the nose: red cherries

On the palate: plums, cherries, red fruits, herbs

*Casa Petrini Talud, Cabernet Franc 2020,
from Tupungato/Uco Valley (awarded best
Cabernet Franc in Argentina) 12 months in
French oak,14%*

In the glass: purple colour

On the nose: black pepper

*On the palate: pepper, red fruits, quinces, juicy
freshness*

*Casa Petrini imán, 100% Malbec 2019,
from Tupungato /Uco Valley single parcel,
small production, 16 months in barrels of
1000 l and 2 years in the bottle, awarded one
of the10 best wines in Argentina, 14%*

In the glass: intense dark red colour

*On the nose: complex bouquet of black fruits,
leather, tabacco, mineral*

*On the palate: hierbas de campo, red fruits,
plums, anise, full bodied.*

**CONTACT: CASA PETRINI, Ruta
89 km 11, Tupungato, Mendoza 5561**



*Casa Petrini Talud Cabernet
Franc 2020*



Casa Petrini imán Malbec 2019

CASA DE UCO ORGANIC VINEYARDS & GOURMET RESTAURANT

Bodega Casa de Uco, located in Los Chacayes, founded in 2008 by the Tonconogy family and designed in the shape of a farm house by the architect & owner Alberto Tonconogy, was one of the first winery projects in Valle de Uco. Besides an elegant wine resort and a gourmet restaurant, one part of the Casa de Uco estate comprises luxury residences and villas, with their own private vineyards.



Bodega Casa de Uco



with luxury residences



and with a chic restaurant

THE TASTING

Casa de Uco El Salvaje, Sauvignon Blanc 2025, from IG Las Chacayes, Valle de Uco, organico, 12,50%

In the glass: pale yellow green

On the nose: gooseberries

On the palate: freshness of pomelo, citric fruits, herbs

Casa de Uco El Salvaje, Cabernet Franc 2023, IG Los Chacayes, Valle de Uco, organico, 50% Cabernet Franc, 50% Malbec, 14,50%

In the glass: ruby red

On the nose: mineral

On the palate: red berries, red currant, grilled peppers, medium tannins

Casa de Uco El Salvaje Malbec 2022, from IG Los Chacayes, Valle de Uco, organico, 14 %

In the glass: deep red

On the nose: cherries

On the palate: raspberries, red fruits, juicy freshness

Casa de Uco Cabernet Franc 2021, IG Los Chacayes, Valle de Uco, vineyard selection, 18 months in 500 l oak barrels & 18 months in the bottle, 14,50%

In the glass: ruby red

On the nose: apples, pears

On the palate: red fruits, soft tannins with saline notes in the long finish

Casa de Uco Malbec 2021, Los Chacayes, Valle de Uco, 18 months in 500 l oak barrels & 18 months in the bottle, 14,50%

In the glass: intense red

On the nose: ripe red berries

On the palate: complex, red cherries, strawberries, freshness of citrus fruits, grassy notes

Casa de Uco Winemaker's Blend 2020, IG Los Chacayes Valle de Uco, 70% Malbec, 15% Cabernet Franc, 15% Petit Verdot, 18 months in 500 l oak barrels and 18 months in the bottle, 15%

In the glass: deep red

On the nose: herbs, black fruits

On the palate: sage, rosemary, black and red fruits, full bodied.



***Casa de Uco El Salvaje
Sauvignon Blanc 2025***



***Casa de Uco El Salvaje
Cabernet Franc 2023***



***Casa de Uco Cabernet
Franc vineyard selection***



***Casa de Uco Rosado de
Malbec 2025***

LUNCH AT CASA DE UCO'S CHIC GOURMET RESTAURANT

Together with our hosts Céleste and Agostina, we taste the Casa de Uco Rosé 100% Malbec 2025, with a pale rose colour, fresh citric notes and strawberries in the mouth, paired with crispy empanadas and spicy salsas, in a lunch at Casa de Uco's chic gourmet restaurant. The sommelière chooses a golden amber orange-wine 2023, a blend of Sauvignon Blanc, Torrentes and Chardonnay, with orange confits and a juicy freshness on the palate, to be served with a tartar of salmon trout, richly prepared with avocado, lemon, chili, melon, fennel, cucumber and rice croccante. We try the appetizing homemade sourdough bread with walnuts with the extra virgin olive oils of the house, a special selection, handpicked, with the Spanish Picual varietal, intense and fruity and the only Argentinian varietal Arauco, spicy and bitter. Simply delicious. Before leaving, we quickly share a Florentino de chocolate blanco, as it's time for the next visit...

CONTACT: CASA DE UCO, Ruta Provincial 94, km 14,5 Los Chacayas, Uco Valley 5560



Crispy empanadas with spicy sauces



El Salvaje orange-wine served with



an appetizing tartar of salmon trout

***BODEGA SUPERUCO, A
STRIKING REVELATION
IN THE MIDDLE OF THE
DESERT***

The biodynamic estate SuperUco is located in Los Chacayes in Valle de Uco, with vineyards at 1000 and 1300 m altitude, with soils influenced by the river Arroyo Grande and with a thermal amplitude with differences of 22 to 25 degrees between day and night temperatures, allowing intense aromas in the wines with a high aging potential.

The bodega SuperUco, founded in 2011 by the Michelini brothers and Daniel Sammartino is since the beginning certified organic by Demeter, with the idea to express the identity by the terroir. The vineyards are planted in concentric circles, symbolic for the perfection of nature and the bodega is designed in a hectagone, reflecting the commitment and search of harmony between the precision in winemaking and the flow of natural elements. And with the eagle on the labels, standing for freedom. We are impressed by this striking revelation in the middle of the desert and by the wines to follow. The vinification is guided by the biodynamic principles, with low intervention, natural yeasts, no sulphite, including the methods of fermentation in oak roll fermentators, the barrels manually turned per day for a gentle mixing of the skin and the most, and the aging in concrete eggs, clay amphorae and oak barrels.



Biodynamic Bodega SuperUco



***with vineyards planted in
concentric circles***



and with French oak rolls



Cellar visit Ramiro Decon & Liliane Turmes

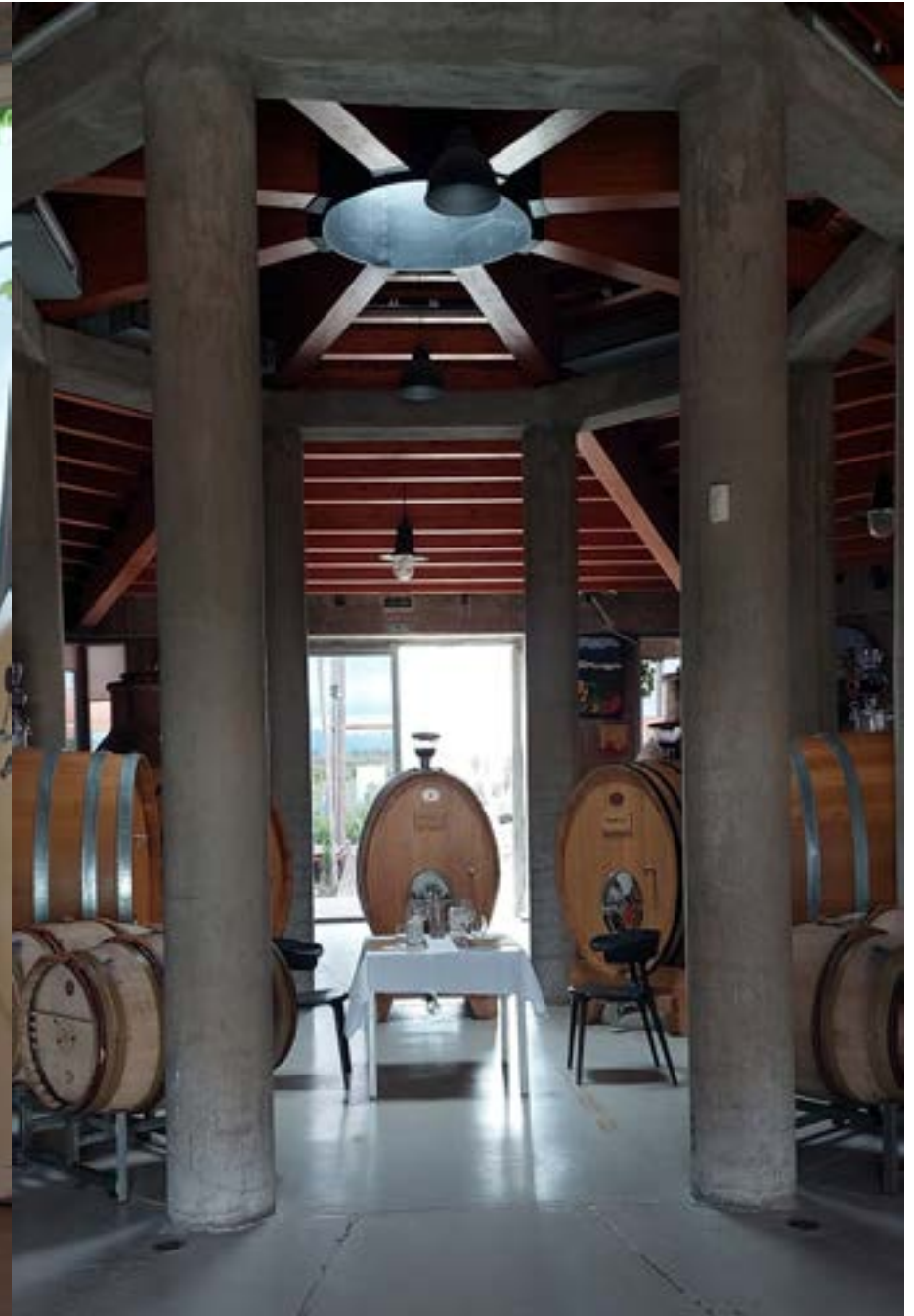


Table prepared for the tasting

THE TASTING with Ramiro Decon, the young sales manager.

SuperUco Calcáreo, Malbec 2022, first vintage from 3 different regions, fermented separately in 3 big casks, blended together for aging in 500 l oak barrels for 12 months, 14%

In the glass: dark red with violet hints

On the nose: mineral

On the palate: full full black cherries, complex notes

SuperUco, Chacayes 2021 by Michelini & Sammartino, a different approach to the interpretation of Los Chacayes, a co-fermentation of 50 % Malbec 25% Cabernet Franc 15% Merlot, 10% Petit Verdot, in French oak rolls with natural yeasts, aging in used 225 l barrels for 2 winters, 14,50%

In the glass: purple colour

On the nose: herbs, thyme, rosemary

On the palate: red currant, grass, fresh & herbal, with soft tannins, long in the aftertaste

SuperUco Figlio, 100% Cabernet Sauvignon 2021, from single vineyards at 1200m altitude, fermented in French oak rolls and aged in used 225 l barrels, 13,3%

In the glass: garnet red

On the nose: black pepper, herbs

On the palate: plums, herbs, pleasant acidity, well structured

SuperUco Genitori Mio, Cabernet Sauvignon 2021, fermented in roll barrels and aged in new oak barrels for 2 winters, 13,3%

In the glass: purple colour

On the nose: strawberries, raspberries

On the palate: black berries, herbs, mineral, with a strong tannic structure.

CONTACT: SUPERUCO,
Provincial Route 94, at km 11 Los Chacayes Tunuyán, Mendoza 5560



SuperUco Calcáreo Malbec 2022



SuperUco Chacayes 2021



SuperUco Figlio Cabernet Sauvignon 2021



SuperUco Genitori Mio Cabernet Sauvignon 2021



Michelini family & team

VISIT AT BODEGA PULENTA

The Pulenta family, descendants of Italian immigrants has been linked to winemaking for more than 100 years and in 2002 the 4th generation Eduardo and Hugo Pulenta launched the Pulenta Estate in Agrelo Alto, a district inside Luján de Cuyo. The family is also known for its motoring passion and for participating in the prestigious 1000 Millas historic sports car rally, inspired by Italy's famous Mille Miglia, driving over 1000 miles through the Andes mountains and Patagonia. Some black and white photos of this event can still be seen in the cellar, whereas the vintage cars are currently removed, with only some motorblocks remaining. We meet chief-winemaker Javier Lo Forte for a visit and he explains, that the focus in winemaking at Pulenta is put on the precision and on the expression of the typicity of the barrel selection and on the finesse, obtained with the selection of the oak barrels with low toast from French cooperages and not on the expression of the grape varietal.



Bodega Pulenta



*Cellar visit with chief-winemaker
Javier Lo Forte*



*Motoring, a passion of
Pulenta family*



Tasting with the sommelier

TASTING OF THE GRAN COLLECTION

We taste the Gran Pulenta Collection, an exclusive selection of the finest barrels from micro-vinifications of the best vineyards.

Pulenta Gran Cabernet Sauvignon 2021 IV, from vineyards in Alto Agrelo at 980 m altitude, 12-16 months in oak barrels new and used & 12 months in the bottle, 14,50%

In the glass: garnet red

On the nose: herbs, red sour cherries

On the palate: red currant, juicy, fresh red berries, spicy soft tannins, licorice in the long finish

Pulenta Gran Malbec X 2021, from Los Árboles / Uco Valley, high altitude Malbec, at 1200 m altitude, 12-16 months in oak barrels, 14,50%

In the glass: purple red

On the nose: mineral, anise,

On the palate: plums, herbs, many layers, powerful tannic structure

Pulenta Gran Cabernet Franc XI 2021 from Alto Agrelo, 12 months in oak barrels, 14%

In the glass: garnet red

On the nose: earthy notes, pepper

On the palate: round, fruity, black fruits, herbal

Pulenta Gran Corte VII 2021, from Alto Agrelo and Valle de Uco, a blend of 5 varietals Malbec, Cabernet Sauvignon, Merlot, Petit Verdot, Tannat, always with predominant Malbec and always with the same blend, only the percentage changes, with the idea to ferment & age separately and blend in the bottle, for aging 14-18 months in oak barrels and 12 months minimum in the bottle, the flagship wine of the estate, 14,50%

In the glass: dark red

On the nose: elderberry, floral

On the palate: full black ripe berries, many layers, freshness in a long finish, strong tannins.

CONTACT: PULENTA,
ruta Provincial 86 km 6,5 Agrelo
Luján de Cuyo 5509 Argentina



***Pulenta Gran Cabernet
Sauvignon IV 2021***



***Pulenta Gran
Malbec X 2021***



***Pulenta Gran Cabernet
Franc XI 2021***



***Pulenta Gran
Corte 2021***

Mercedes-Benz CLA EQ 250+:

Efficient Star in the Electric Sky

Text by Sully Prudhomme

The new Mercedes CLA+ could well be considered a true miser when it comes to energy consumption. Its short charging time, highly efficient energy management and almost 800 km of range are the key pillars of this new vehicle, which now sits at the very forefront of electric mobility.

LIFESTYLE - THE TESTDRIVE





The concept of a dedicated electric vehicle range has already been abandoned; the CLA, available as both a sedan and a Shooting Brake, is also offered as a 48-volt mild hybrid with a 1.5-liter petrol engine producing between 136 and 190 hp. Our test car, however, was the CLA 250+ with rear-wheel drive, a maximum output of 200 kW/272 hp, acceleration from 0 to 100 km/h in 6.7 seconds, and a top speed of 210 km/h. We will therefore focus on this model in the following review.

The new CLA EQ is intended to represent the spearhead of Electric Drive 2.0. Accordingly, the development engineers were faced with an exceptionally demanding brief, both in terms of the body design and the drivetrain technology, which includes a two-speed gearbox for economical motorway driving, 800-volt charging technology, and an air-based heat-pump system for conditioning the battery cells. The result is the highest level of efficiency achieved to date.

Because of the two-speed gearbox, there is a slight reduction in power in the 110–120 km/h speed range. While this is unusual for an electric vehicle, it is by no means bothersome and rewards the driver with additional range. The 800-volt charging system allows the battery to be charged from 10 to 80% in just 22 minutes, meaning the gap between charging an EV and filling up a conventional car with fuel is becoming increasingly narrow. The highly intelligent navigation system takes over the entire journey planning process for longer trips. When selecting charging points along the route, it takes various factors into account, such as payment systems, availability and charging power.

Inside, the cabin is dominated by the manufacturer's characteristic sophisticated elegance. A widescreen display stretches across the entire width of the dashboard and can even be extended toward the passenger side, offering numerous additional entertainment options for tech-savvy passengers.

The gear selector is located on the steering column and also controls the level of regenerative braking, which can reach up to 200 kW. For efficiency reasons, almost all deceleration is handled through regenerative braking. The intelligent regeneration system uses the sensors of the adaptive cruise control to slow the vehicle via the electric motors when necessary, thereby repeatedly recovering energy.

The comfortably tuned suspension is based on a conventional passive steel setup and drives with the relaxed composure typical of a Mercedes. The standard two-speed gearbox provides efficiency without compromise, whether cruising gently or driving in a more sporty manner.

The Mercedes-Benz CLA EQ 250+ test vehicle we drove starts at €54,419 including VAT in the Sport Edition version. Prices are for Luxembourg, as of February 2026.

We would like to thank Mercedes-Benz Belgium and Merbag Luxembourg for providing the test vehicle.

Impressum

Based on an idea by Romain Batya



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