



Abel Mendoza, Tempranillo Grano a Grano, DOCa Rioja, Spain, 2018

Producer Profile

Modest, passionate and in no small part obsessive, Abel Mendoza and Maite Fernández have been making understated wines from their old vine vineyards, high up in the Cantabrian mountains near San Vicente de la Sonsierra since the late 80s.

His intimate knowledge of the diverse terroirs in this spectacular part of Rioja is enthralling, and every barrel tasted reveals startling provenance and true character of the vintage. Abel doesn't make wines that flatter, they don't speak of oak regimes, but rather of the quality of his fruit, expressed in its most honest form.

Viticulture

Old vines grown in San Vicente de la Sonsierra.

Winemaking

Temperature-controlled fermentation in stainless steel tanks for 11 days then malolactic fermentation in new French oak barrels. Maturation for 18 months in new French oak 225 litre barrels with 3 lots of racking.

Tasting Note

Intense cherry cherry colour. Intense black fruit and perfumed aromas, with good fruit expression in the palate (plums, cassis) and integrated oak and toast notes.

Food Matching

Beef and Lamb, stewed meats and fish sauce.

Awards

Tim Atkin Rioja 2022 Special Report 94 Points



Product code: 1719

Technical Details

Varieties:

Tempranillo 100%



ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 18 Months

Type: French 225l Barrels

% wine oaked: 100

% new oak: 100

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