

Abel Mendoza, Graciano Grano a Grano, DOCa Rioja, Spain, 2016

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

For two generations Abel Mendoza's family has been farming vineyards in Rioja, and today works 37 individual parcel, scattered in and around the village of San Vicente de la Sonsierra (towards the border of Rioja Alta and Alavesa). More than anything in the world, Abel cares for his vineyards, each plot tended to enable an authentic expression of the location, and harvested entirely by hand. The grapes planted are all indigenous varieties, including Malvasia, Viura, Tempranillo Blanco and Tinto and Graciano.

Winemaking

Fermentation in small stainless steel tanks and after the wine goes into new French oak barrels for malolactic fermentation where it matures for a total of 18 months until bottled.

Tasting Note

Cherry in colour with purple overtones. A perfect balance between primary and secondary aromas, red fruits and fruits in syrup, with elements of citrus, floral, balsamic, vanilla. In the mouth it is fresh with a honey like sensation. There is a spicy background with a hint of balsamic. Persistent wine, meaty and fresh, with a singular complexity which is very pleasant and fresh.

Food Matching

Meat stews, game, Ibérico ham.

Awards

Robert Parker 96 Points Jancis Robinson 17.5 Points



Product code: 1721

Technical Details

Varieties:

Graciano 100%



ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 18 Months

Type: French

% wine oaked: 100

% new oak: 100

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