

Product code: 1713

Abel Mendoza, Jarrarte, DOCa Rioja, Spain, 2020



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 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 which are scattered throughout the commune 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 cared for independently and harvest done entirely by hand. The grapes planted are all indigenous including malvasia (a variety widely planted in Rioja in the 18th century), viura, tempranillo and graciano.

Winemaking

The wine was made by carbonic maceration. The must fermented at controlled temperature in cement tanks.

Tasting Note

A lively and young wine marked by its explosion of flavours. This young wine stands out from the rest of young Rioja, showing a different personality. This lively and fruity wine, perfectly reveals the quality of the grapes that compose it, playing a magnificent symphony of colour, aroma and flavour.

Food Matching

Grilled red meat, spicy cuisine, pasta with meat, pizza

Technical Details

Varieties:

Tempranillo 100%

ABV: 13.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

No oak treatment