



Abel Mendoza, Jarrarte Blanco, Rioja, Spain, 2024

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

Grapes are sourced from Abel's old vineyards situated on the rugged terrain on the edge of the Ebro valley, on soils composed of clay, marl and fine sandstones. All work in the vineyard is carried out organically and harvested by hand once the grapes have reached perfect ripeness.

Winemaking

Fermentation is carried out in stainless steel tanks, where the wine remains for further time on the lees. Resulting in a charming blend driven by fresh fruit and unhindered by oak.

Tasting Note

This indigenous blend of Viura and Malvasía, with a proportion of Torrontés, Tempranillo Blanco and Garnacha Blanca, showcases the pure style that can be achieved in this wild, elevated part of Rioja. Immense charm on the nose, with fresh aromas of white peach and flowers; whilst the palate is crisp, with hints of fennel and anise.

Food Matching

Simple grilled fish and shellfish, garlic prawns, grilled squid or zesty salads.



Product code: 5401

Technical Details

Varieties:

Virua 47%
Malvasia 25%
Others 28%

ABV: 13.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing



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