

Product code: 1708

ABEL MENDOZA, MALVASIA, DOCA RIOJA, SPAIN, 2020



Producer Profile

Modest and passionate about his vineyards, Abel and his wife Maite have been making understated wines in San Vicente since 1988.

Lying in the shadow of the Sierra Cantabria, Abel has vineyards in the finest parts of the Alavesa. His knowledge and understanding of the soils is enthralling and to taste in his cellar can be an education on the effects different soils have in different years. He wants only to express the fruit and the soil and unlike many Riojans, he leaves it more or less at that. He does not want to stamp the wines with any particular style or mark of his own other than his respect for the very natural quality of the grapes and for the magical places that they were grown.

Viticulture

One of the traditional varieties of La Rioja, which almost disappeared from the area due to its sensitivity to botrytis. Many of the collected grapes are from over 50 vineyards located in clay-calcareous soils.

Winemaking

Fermentated in new barrels of French oak, which has been 5 months more on its lees.

Tasting Note

Fresh and complex. Apple, peach, quince and citrus nose. The mouth has a dense and structured entry with supple and sweet fruit and acidity combined with herbs and with a hint of vanilla.

Food Matching

Parma Ham works really well.

Technical Details

Varieties:

Malvasia 100%

ABV: 14%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 5 Months

Type: French

% wine oaked: 100

% new oak: 100