



Abel Mendoza, Malvasia, DOCa 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

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 a selection of over 50 vineyards located in clay-calcareous soils.

WINEMAKING

Fermentated in new French oak barrels with the wine spending 5 months or 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.



Product code: 1708

TECHNICAL DETAILS

Varieties:

Malvasia 100%

Features:

Biodynamic

Producer works organically

ABV: 13.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 5 Months

Type: French

% wine oaked: 100

% new oak: 100

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