



Abel Mendoza, Risueño Rosado, DOCa Rioja, Spain, 2022

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

From vineyards located in the municipalities of San Vicente de la Sonsierra and Labastida. The grapes are collected by hand from two plots of clay-calcareous soils.

WINEMAKING

The wine is fermented in a stainless steel tank with just a short time on the skins to extract the colour and left in stainless steel until the following spring when it is bottled.

TASTING NOTE

Very much in line with Abel's reds and whites, this is a fresh and savoury rosé wine, with plenty of fruit character, flora, some dried herbs from the Garnacha Blanca and a sweet touch, ending with beautiful structure and elegant tannins. Very limited availability so get it whilst you can.

FOOD MATCHING

Serve nicely chilled with oysters!



Product code: 4695

TECHNICAL DETAILS

Varieties:

Graciano 45%
Garnacha Blanca 30%
Garnacha Tinta 25%

Features:

Vegetarian
Vegan
Biodynamic
Producer works organically

ABV: 14%

Closure: Natural cork

Colour: Rose

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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