



Product code: 1716

Abel Mendoza, Selección Personal, DOCa Rioja, Spain, 2018



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

Fermentation is made in steel tanks and after the malolactic fermentation the wine is matured in new french barrels for 13 months.

Tasting Note

A very classy and compelling wine. Deeply coloured with a pure, intense bouquet of crushed fruits, spice and oak. Elegant oak aging enhances the wine's complexity and class.

Food Matching

White meat, Ibérico ham, pork sausage, pasta with tomato sauce and mushrooms.

Technical Details

Varieties:

Tempranillo 100%

ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 13 Months

Type: French 225l Barrels

% wine oaked: 100

% new oak: 100