

Product code: 1711

ABEL MENDOZA, TEMPRANILLO BLANCO, DOCA RIOJA, SPAIN, 2019



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

Calcareous clay soils, grapes from different plots of young vines.

Winemaking

Fermentation in new french barrels and 5 months battonage until bottling.

Tasting Note

Ripe yellow fruit on a very intense nose. With more acidity than the red Tempranillo, this is a grape with a great future in Rioja, especially in cold years. It has great length, volume and persistence.

Food Matching

Fish and Rice, White meat, White and oily Fish

Technical Details

Varieties:

Tempranillo Blanco 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