

Product code: 1719

ABEL MENDOZA, TEMPRANILLO GRANO A GRANO, DOCA RIOJA, SPAIN, 2018



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

Old vines grown in San Vicente de la Sonsierra.

Winemaking

Temperature-controlled fermentation in stainless steel tanks for 11 days then malolactic fermentation in new French oak barrels. Maturation for 18 months in new French oak 225 litre barrels with 3 lots of racking.

Tasting Note

Intense cherry cherry colour. Intense black fruit and perfumed aromas, with good fruit expression in the palate (plums, cassis) and integrated oak and toast notes.

Food Matching

Beef and Lamb, stewed meats and fish sauce.

Technical Details

Varieties:

Tempranillo 100%

ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 18 Months

Type: French 225l Barrels

% wine oaked: 100

% new oak: 100