

## Abel Mendoza, Viura, DOCa Rioja, Spain, 2021

### 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

Calcareous clay soils, grapes from different plots. From old vines, over 30 years, grown in San Vicente de La Sonsierra.

### Winemaking

Temperature controlled fermentation in new French Oak barrels and 4 1/2 months on its fine lees.

### Tasting Note

Straw yellow. Intense aromas, floral, very perfumed, with good fruit expression in the foreground, and well integrated wood notes of balsamic and dried grass. In the mouth it has superb acidity with a bright, smooth, silky and pleasant finish.

### Food Matching

Cheese, Fish and Foie Gras

### Awards

**Tim Atkin Rioja Report 2023 95 Points Decanter 95 Points**



Product code: 1707

### Technical Details

#### Varieties:

Viura 100%



**ABV:** 14%

**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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