

ABEL MENDOZA TEMPRANILLO grano a grano 2014

Tempranillo vines used for these wines de-stemmed by hand, berry by berry, are located in San Vicente de la Sonsierra (La Rioja). The names of the plots are El Bardallo, El Bosque and La Vizcarra. The surface area is 0.6941 Hr., with a yield of 4,500 kg/Hr. The age of the vineyards is over 50 years.

Vinification: Manual de-stemming, berry by berry. Fermentation in small, stainless steel tanks of a capacity of 1200 kgs. 11 days of fermentation and devatted into new French oak barrels, undergoing malolactic fermentation within the same barrel. Remains at total of 18 months in the barrel until bottling takes place in the month of May 2016.

TASTING NOTES

*High intensity of color. Garnet color and ripe cherry.
Aromas: High aromatic intensity with a perfect balance of aromas of truffle, vanilla, and ripe fruit, all wrapped in a balsamic and smokey character.
Entry: dry and structured entry.
Palate: fresh, indicating a balanced acidity.
Finish: Balanced, long and intense.*

Pair with baked vegetables, fish that has not been fried (roasted or grilled), tuna, and products that do not have an overwhelming potency.

