

ABEL MENDOZA SELECCIÓN PERSONAL
2014

To make this wine, every year we select a parcel or soil that we believe has behaved best and we elaborate it separately.

Grapes from Marrate - El Bardallo, a 50 year-old vineyard located in the municipal area of Labastida, with calcareous-clay limestone soils and a North-South orientation.

Yield: 4.900,- Kg. /Hra.; Surface Area: 2,20 hras.

Ripe grapes and in good health. Harvested in the first half of October.

De-stemmed and fermented in stainless steel tanks.

12 days of fermentation.

100 % Tempranillo.

12 months in new, French oak barrels.

TASTING NOTES

Appearance: High intensity of color. Clean and Bright. With abundant and unctuous legs.

Color: There is a central halo of cherry color, with garnet rim and violet remains around the meniscus of the glass, where we appreciate the great level of glycerin (legs).

Olfactory examination: Medium - high intensity.

Quality: No defects are noted. We appreciate the elegance of the complex tertiary smells, smells of cloves and pepper, with touches of cocoa and licorice, and balsamic notes, eucalyptus. Freshness of the primary scents, ripe and jammy fruits, with smoky notes are the sensations that stand out.

Brings to mind red fruit marmalades.

Taste test: Entry on the palate is dry and structured, where it manifests a pleasant sensation, and quickly and continuously covers our whole mouth with a balance of complex sensations, pleasantly fresh.

Palate: We perceive a feeling of freshness and melody, which gives us the acidity.

Final impression: Perfect balance of sensations. None of the flavors stand out above the others. The tactile sensation of the astringency is balanced with the acidity of the wine. The acidity produces a feeling of freshness at the end.

