

Abel Mendoza

5V

VINTAGE
2019

ABV
14,5%

RS
1,2 g/L

PH
3.48

TA
5,70 g/L

BLEND

35% Viura, 25% Malvasia, 40% Garnacha Blanca, Torrontés and Tempranillo Blanco



THE WINE

All varieties used by Abel Mendoza are indigenous to Rioja. In 2009, they decided to do a blend of all five white varieties they grew. The first blend was 20% of each, but this was later adjusted to a taste-based decision.

The wine is called 5V because at the time, Tempranillo Blanco and Torrontés were not allowed to be put on the label by the Consejo Regulador of Rioja.

When creating the blend, the proportions are decided based on quality and quantity. Their philosophy is not one of taking the best fruit for the blend or for the single-varietals. Rather, the decision is made on desired characteristics and what they are looking to show in the wines. Structure, acid, fruit, aromatics etc.

Sometimes the blend is done at the juice stage (if the vintage has allowed for similar ripening times) and sometimes the blend is done after fermentation. Similar to the single-varietals, the wine spends 5 - 6 months in new French oak barrels.

WINEMAKER'S TASTING NOTE

Complex nose of green apple with integrated oak. A fine thread of salinity woven between the fruit makes this really outstanding.

95 POINTS - WINE ADVOCATE

The beauty of blending is that the combination of the five white varieties Mendoza works can often show better than the individual parts, as is again the case with the 2019 5V, which felt more complete, nuanced, deep and harmonious than any of its components. It's pale and young with nice transparency and purity. The wine does not lack power (it's 14% alcohol), but it feels more delicate and is about detail and finesse. The palate is medium-bodied with very clean and precise flavors, tasty and long. Truly delicious. After the same élevage as the other whites—five months in barrel with bâtonnage—3,797 numbered bottles were filled in April 2020.

