

Abel Mendoza

5V

VINTAGE
2020

ABV
14%

RS
1,37g/L

PH
3.27

TA
6,35 g/L

BLEND

27% Viura, 20% Garnacha Blanca, 20% Tempranillo Blanco, 20% Torrontés, 13% Malvasía



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

Tropical aromas such as pineapple, stone fruit, sweet pears and bitter orange stand out on the nose. A complex wine with all its nuances well balanced. The mouthfeel is creamy, unctuous and powerful, and the fruit aromas from the bouquet are immediately apparent on the palate. Very fresh with a long and persistent finish.

