

VINTAGE

2021

ABV

14.00%

RS

1.21 g/L

PH

3.3

TA

5.7 g/L

BLEND

30% Viura, 30% Garnacha Blanca, 20% Tempranillo Blanco, 10% Malvasía and 10% Turrontés



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 Turrontés 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.

95+ POINTS - WINE ADVOCATE

The white with more complexity and nuance is the 2021 5V. It's a blend of five varieties, hence the name, but in 2021 the blend is slightly different, with more Garnacha Blanca and Viura; the breakdown is 30% Viura, 30% Garnacha Blanca, 20% Tempranillo Blanco, 10% Malvasía and 10% Turrontés. It has very good ripeness and aromatic complexity but with subtleness and elegance. It has more complexity and somehow feels more open and expressive than any of the other whites. This matured in barrel with the lees and bâtonnage for five months. It has 14% alcohol, a pH of 3.3 and 5.7 grams of acidity (measured in tartaric acid per liter). 4,116 bottles produced. It was bottled in April 2022.

