

# Abel Mendoza

## JARRARTE

**VINTAGE**  
2017

**ABV**  
14.50%

**RS**  
1,6 g/L

**PH**  
3.9

**TA**  
4,7 g/L



### BLEND

100% Tempranillo



### THE WINE

This Jarrarte is an evolution of the Carbonic Maceration wine of the same name that came about in the early '90s when Abel and Maite introduced barrel aging to their winemaking.

“Jarrarte” is the name of an area next to the river that flows through San Vicente de la Sonsierra in Rioja. The area once belonged to the kingdom of Navarre, and the word has roots in the Basque language. “Arte” (between) and “Jarra” (stones). This is an homage to the soils of the region which are very stony and alluvial.

The grapes for this wine come from different plots, all roughly 35 - 45 years old. Each parcel is chosen for the blend based on its particular vintage characteristics. The fruit is sorted, destemmed (but not crushed) and fermented in stainless steel tanks. After fermentation, the wine is pressed off the skins and placed in concrete tanks for malolactic fermentation.

After malo, the wine is racked into one part new French oak barrels and one part into the barrels that their white wines were in. Usually the proportion is 50/50, but it can go 60/40 depending on vintage. The wine ages in barrel for 12 - 13 months, depending on taste. It is then bottled and cellared for about 3 years before release.

### WINEMAKER'S TASTING NOTE

This vintage was a very difficult year that was affected by frost and had one of the shortest growing seasons ever. Made with Tempranillo grapes from several plots throughout the Sonsierra villages, the wine is fresh and mineral, showing none of the heat or over-concentration of the vintage. Dense, layered and spicy.

### 93 POINTS - TIM ATKIN MW

*Growers like Abel Mendoza come into their own in difficult years like 2017, which was affected by frost and one of the shortest growing seasons ever. Made with Tempranillo grapes from several Sonsierra villages, this is fresh, dense and mineral, showing none of the heat or over-concentration of the vintage. Dense, layered and spicy. 2022-27*