

Abel Mendoza

JARRARTE CARBONIC MACERATION

VINTAGE

2020

ABV

13.50%

RS

0.97 g/L

PH

3.95

TA

4,1 g/L



BLEND

100% Tempranillo



THE WINE

“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.

Carbonic Maceration is the method that Abel Mendoza first knew how to use when making wine after working many years with his father and grandfather using this traditional method.

Whole clusters of Tempranillo grapes are placed into concrete tanks with an open top. The temperature is allowed to rise and fermentation begins naturally inside the grapes before the skins are broken. The fruit is then foot stomped, and the stems serve as canals for the free run juice, known as “vino corazón” or “heart wine” to flow down.

This free run juice is then placed in a closed concrete tank where it continues fermentation. Once alcoholic fermentation has finished, malolactic fermentation kicks in (spontaneous - as they keep the temperature at around 18°C - 20°C). Only the free run juice is bottled, allowing for an incredibly fresh and fruity wine that is easy to drink.

WINEMAKER’S TASTING NOTE

Clean and bright wine. Medium-robe cherry color with violet hues. Good intensity, floral nose with violets, cherries and currants with a delicate and voluminous texture, a lot of freshness and a persistent finish of sweet red fruits. Fresh and balanced mid-palate, marking the fruit well, a sweet point, with well-integrated acidity and a long finish.

90 POINTS - TIM ATKIN

“Jovial” is how Maite Fernández describes this carbonic maceration Tempranillo, made for early consumption and immediate pleasure. Entirely foot trodden, it’s a floral, exuberant red with lots of wild strawberry fruit and more tannic grip than many examples of the Joven style. 2022-24