

Abel Mendoza

MALVASIA

VINTAGE
2020

ABV
14.00%

RS
1,1 g/L

PH
3.39

TA
5,46 g/L



BLEND

100% Malvasia



THE WINE

In 1992, Abel and Maite decided to produce their first white wine and wanted to work with Malvasia. Locals in the industry told them that they were crazy and would not be able to make a good wine. They were in the early days of their winemaking journey and everything was done by hand. They didn't even own a press! They invited a group of close friends and their children to come over, and they pressed the grapes using hands and feet until they had filled a single 225 liter barrel.

Although Malvasia was a recognised variety by Rioja's Consejo Regulador, when Abel and Maite submitted their wine for approval, the Consejo expressed their doubts about it, remarking that it is not what white wine from Rioja should taste like. Abel made the wine anyway.

At the time, Malvasia had nearly been lost in Rioja. After the introduction of Macabeo Catallan (Viura) to the region, Malvasia fell out of favor due to Viura's higher yields and hardiness against oxidation during winemaking. With very few plots in Rioja remaining, Abel set to recuperating the vines they farmed as well as planting new ones. They currently own around nine plots throughout Rioja, with the oldest around 100 years old and self-rooted.

Abel Mendoza white wines are handled in the same manner. The fruit is sorted and pressed in a pneumatic press. The juice goes into tank for a brief settling period and after one day is racked off into new French oak barrels for fermentation. After fermentation, the wines stay in barrel for 5 - 6 months. Batonnage is done every 2 - 3 days. After barrel maturation, the wines are blended into tank, stabilized and bottled.

WINEMAKER'S TASTING NOTE

Notes of fruit and wild flowers stand out among elegant toasty aromas from its time in barrel. On the palate it's a very structured yet approachable wine. Ripe tannins intermingle with notes of white fruit and a deft touch of acidity.

93 POINTS - TIM ATKIN MW

Half of the 2020 crop of Malvasia Blanca was lost to mildew, but what survived has produced an impressive white. Melon, orange peel and stone fruit flavours are framed by scented new wood and underpinned by refreshing acidity. One of the more forward whites in the bodega's range. 2022-25

