

Abel Mendoza

SELECCION PERSONAL

VINTAGE

2018

ABV

14.00%

RS

1,26 g/L

PH

3.72

TA

4,6 g/L



BLEND

100% Tempranillo



THE WINE

The first vintage of this wine was in 1998 and it was the first time using “Abel Mendoza” as a brand on the wines. To put his own name on the bottle was considered more serious and Abel wanted the wine to be the best representation of his name as possible.

Abel and Maite have a plot of very old terraced vines next to the mountains, and the vineyard is roughly 70-ish years old. It was Abel’s selected plot in 1998, the first vintage of the wine.

Nowadays, the wine is made from the best plot based on vintage variation. Usually it’s the same plot, but every now and then it varies. If the decision is to use another plot, the vineyards have to be at least 50 years old for this wine. They believe the “experience” of the vines makes for excellent quality fruit.

The fruit is sorted, destemmed (but not crushed) and fermented in stainless steel tanks. It then goes into concrete tanks for malolactic fermentation and then into 100% new French oak barrels for 12 - 13 months, depending on tasting.

WINEMAKER’S TASTING NOTE

Two hectares in the highest part of Labastida, planted more than 50 years ago, supply the grapes for this small-volume release of only 5,000 bottles. Savoury, structured and refreshing, it’s a classic Sonsierra Tempranillo, with damson, blackberry and toasty oak flavours and sinewy tannins.

95 POINTS - WINE ADVOCATE

The first impression of the 2018 Selección Personal was of great nuance and subtleness. The wine comes from a different vineyard each year, but in the last few years, it has come from a place called Marrate in Labastida, one of Mendoza’s favorite places for high-end wines, a place with great potential. This is beautifully textured with lots of dry extract, with grip and depth; Mendoza has a lot of vines there, and some of them are quite old. The wine is perfumed, unusually floral and aromatic for a Tempranillo, which always contain a small percentage of other grapes (perhaps 3% or 4% Graciano...). There are some 500-liter oak barrels that were previously used for the fermentation of the whites. 5,344 bottles produced. It was bottled in May 2020.