

Abel Mendoza

## TEMPRANILLO BLANCO

**VINTAGE**  
2019

**ABV**  
14.50%

**RS**  
1,3 g/L

**PH**  
3.51

**TA**  
5,86 g/L



### BLEND

100% Tempranillo Blanco



### THE WINE

Tempranillo Blanco is a mutation of Tempranillo Tinto. Abel found these mutations in another Rioja vineyard, took cuttings and grafted them onto American rootstock in his chosen parcels.

The vineyard parcels are a mix of clay and caliche soils. The parcels are picked separately based on sugar and vine health. Sugar level is important at harvest, but phenolics are vital in the decision as well. Correct ripeness at picking is important.

Tempranillo Blanco is a small grape, so it ripens earlier. Tempranillo is derived from the word “Temprano” (meaning “early”), and is usually the first varietal harvested.

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

Very complex nose with an evolution of aromatics in the glass. Yellow plums, floral notes, dried herbs, a slight oxidative touch, tangerine skin and cherry notes. The palate is full-bodied and the finish is lengthy.

### 90 POINTS - WINE ADVOCATE

*The white 2019 Tempranillo Blanco is the ripest of all these wines, not only in alcoholic degree but also in aromas and mouthfeel. It shows ripe yellow plums, bruised apples and quince with a volatile touch and a spicy twist. The palate is round and soft, with volume and a dry finish. 1,708 bottles produced. It was bottled in May 2020.*

