

Abel Mendoza

TEMPRANILLO BLANCO

VINTAGE

2020

ABV

14.50%

RS

1,41 g/L

PH

3.3

TA

6,38 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

On the nose it presents primary aromas of ripe fruit with secondary notes of subtle toasted and balsamic characters. On the palate it shows balanced acidity with a moreish and fresh midpalate.

92 POINTS - TIM ATKIN

Four parcels in San Vicente de la Sonsierra supply the grapes for this new oak-fermented Tempranillo Blanco from Maite Fernández. Rich and exotic, with notes of guava and nectarine, nuanced baking spice sweetness and enough acidity to balance the concentration. 2022-25

