

Abel Mendoza

TEMPRANILLO GRANO A GRANO

VINTAGE

2017

ABV

14.50%

RS

1,61 g/L

PH

3.8

TA

4,83 g/L

BLEND

100% Tempranillo



THE WINE

The fruit for the Tempranillo Grano a Grano is taken from old plots of roughly 80 - 90 years of age. When harvesting, they look for the best clusters.

They don't want tightly clustered bunches, but are rather looking for looser berries. The reason for this is that the berries will be healthier and drier. They'll also be easier to pick off the stems so they don't break the skins.

2003 was the birth year of both the Tempranillo Grano a Grano and the Graciano Grano a Grano. "Grano a Grano" literally means "Grape by Grape". Each cluster of fruit is destemmed by hand. The idea is to separate the stems from the fruit and not to break the berries at all. During harvest, they invite some friends over and start destemming.

The aim is to get the fruitiness they get in the carbonic maceration Jarrarte into a more serious wine. Fermentation starts inside the berries and then the fruit is stomped by foot. The wine is made in small tanks of no more than 1,200 kgs. After alcoholic fermentation, the wine is placed into a mix of new 225 and 500 liter French oak barrels. Malolactic fermentation takes place in the barrel and the wine aged for 18 months before being bottled.

WINEMAKER'S TASTING NOTE

Garnet and ripe cherry color. High aromatic intensity with a perfect balance of truffle, vanilla and ripe fruit notes intermingled with a balsamic and smoky character. On the palate, the wine is fresh, indicating a balanced acidity. The finish is long and intense.

94 POINTS - WINE ADVOCATE

The nose of the 2017 Tempranillo Grano A Grano shows more nuance and especially more floral aromas than the Selección Especial from this same vintage, which is also Tempranillo. "Grano a grano" means "grain by grain" in Spanish, as the grapes for this range are hand-destemmed to avoid the effect of a destemmer that might rip open the grapes. So, the perfect grapes go through a semi-carbonic maceration that extracts a different range of aromas, and I found some common aromas with the Jarrarte Maceración Carbónica here. 2017 was a very challenging year, and the wine shows the effect of the élevage in 500-liter oak barrels that lasted 18 months. 2,375 bottles were filled in May 2019.

