

Abel Mendoza Tempranillo Grano a Grano 2019 Abel Mendoza - 75 cl.



This micro-vinification wine is made with hand selected grapes (berry by berry) from the best and oldest vines. The production is only one to two barrels per year. There are only 36 bottles available for the Belgian market!



Vinification

17 months in new French oak barrels.



Storage potential

Drink as from : 2025

Best moment : 2030-2033

Until : 2039



To serve

Cellar temperature (18°C maximum). Decant before serving.



Trial analysis

In the Abel Mendoza range, this Tempranillo is the densest wine. Round, full of fruit, powerful but elegant, this is not a very solar wine, but it shows a long, delicately smoky finish.

Description domain

This is one of the smallest estates in Rioja. Abel cares about the vines, and his spouse Maite about the winemaking. A happy combination - this estate is one of the region's hidden jewels. Their whites and reds are equally outstanding. The estate is located in San Vicente de la Sonsierra, in Rioja Alta, on the border with Rioja Alavesa.



Wine style:

Continental, elegant gourmet wine



Assembly

Tempranillo (100%)



Region:

La Rioja



Appellation:

D.O.C. Rioja



Wine estate:

Abel Mendoza