

Abel Mendoza

Rioja

Abel Mendoza and his wife Maite Fernandez founded their winery in 1988 on 18 hectares of vineyards divided between San Vicente de la Sonsierra (the majority), Labastida and Avalos, all on the left bank of the Ebro.

Abel Mendoza has not yet received the recognition he is due. Thanks to his introverted character he has not become a character in the media. But face to face, when he becomes comfortable, he loses this shy demeanor and becomes talkative and expressive.

Maite acts as winemaker, director of hospitality, accountant and is responsible for the marketing.

As students of Burgundy, the couple are preoccupied with the craft of the vigneron.

The average age of the vines is 35 years on grafted wood of his best strains. New plantings are selected *masale* from the estate's own vines. Abel compares the resulting genetic diversity to an orchestra, each vine is a player and the vintage is orchestra leader.

His job is to keep it in tune.

The soils found in the 17 kilometer span of Abel Mendoza's vineyards are rugged and varied in composition: clay-limestone (the most common), marl, fine sandstone and boulders. Red plantings consist of Tempranillo (90%), Graciano (3.2%) and Grenache (1%). Whites are Malvasia (3%), Viura (1%), Turruntés and White Grenache (0.8%)

Farming is organic with an aversion to irrigation. Fermentation proceeds without the addition of yeasts or additives. Jarrarte is aged in Allier oak of one to three years age.

