

Abel Mendoza

ORANGE WINE

VINTAGE
2022

ABV
13.50%

RS
0.85 g/L

PH
3.58

TA
4.8 g/L

BLEND

Garnacha Blanca, Viura, Malvasía and Torrontés



THE WINE

The first vintage of Abel Mendoza Orange Wine was 2020 and came about as pure chance. Abel and Maite had major mildew problems in 2020 due to warm and wet weather throughout the summer. Per their farming methodology, they refused to use chemical treatments to prevent or rectify such issues. As a result, there was a lot of damage in the vineyard and they decided not to pick a large portion of their white grapes.

At the end of the harvest, they revisited the still-hanging grapes and found certain plots that had decent fruit. They had been considering producing an orange wine for a while and were now presented the perfect opportunity to test it.

Crafted in the style of a red wine, whole clusters were placed into an open-top stainless steel tank, inoculated using a splash of already-fermenting white wine from another tank and left to begin fermentation. After a few days, the clusters are foot-stomped and the wine is left on the skins and stems to finish fermentation for roughly two weeks. It's then pressed and bottled. No sulfur is added at any point.

The 2020 vintage was released in partnership with a friend of Abel and Maite and under a different label. Enjoying the wine and the reception from their customers, Abel and Maite approached the 2021 vintage more deliberately and the 2022 is the second vintage under Abel Mendoza branding.

WINEMAKER'S TASTING NOTE

A fine and fresh expression of an Orange wine. The classic style of Maite Fernandez is immediately present on the nose, with a full mouthfeel and lingering finish.

92 POINTS - WINE SPECTATOR

This is a horse of a different color for the eyes, nose and palate. Gauzy and deeply colored in a pale chestnut hue, this white is pungent in aroma; but on the palate, pleasing accents of Mediterranean macchia, leather and iron are layered with baked persimmon, glazed tangerine, vanilla and dried mint details. Lightly chalky in texture, framed by vibrant acidity that cleans the spiced finish. Not an example for the masses, this will appeal to fans of the idiosyncratic style of skin-contact wines. Drink now through 2030. 100 cases made, 14 cases imported.

