



MENDIETA OSABA

— *wines* —

WINE NAME ON LABEL:	EL CAMINO - MENDI
WINERY:	Mendieta Osaba Wines
QUALITY DESIGNATION:	5-month barrel ageing
VINTAGE:	2020
ALCOHOL:	14,5 % Vol.
BLEND:	100% Mazuelo
TIME & TYPE OF OAK:	5 months in French oak (500-liter) barrel
WINE:	RED
D.O.Ca.:	RIOJA
TOTAL ACIDITY:	5 grs./l.
HARVEST DATE:	4 th week in September
FAMILY-OWNED OLD VINE VINEYARDS:	35-year old vineyard located near Mantible Bridge in Rioja Alavesa.
SOIL TYPE:	Clay-based soil with limestone gravel and a top layer of loose pebbles.
TOTAL PROD.:	only 650 bottles
PRESENTATION:	6 or 12-bottle carton case
FORMAT:	Bottle (75 cl.)
TASTING NOTES:	
Visual:	Deep rich and spectacular garnet color.
Aroma:	Stewed fruit aromas followed by floral notes of violets.
Mouth:	Deliciously complex with fresh, smooth and velvety texture followed by a long, luxurious finish.
Food Pairings:	Stews, risottos, ribs, chicken, beef, roast pork, pasta dishes including lasagna, mild dishes & desserts.
Serving Temperature:	57-59° F (14-15° C).

OTHER INTERESTING FACTS : Mendi is the nickname of Juanxu Mendieta, the one-man wonder (owner, farmer & winemaker) from Lanciego behind this extraordinary project. Mendi hopes to transmit his passion for his old vine family vineyards into a magical wine that represents Rioja Alavesa's very special terroir. Looking to the future, Mendi hopes that **El Camino - Mendi** becomes a reference for high quality **terroir-driven Rioja** wines.