



CASTILLO DE MENDOZA RIOJA RESERVA 2019

£30.50

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This is a new star of Rioja. For more than a century the Mendoza family made wines solely for family and friends in a small ancient cellar in the castle of San Vicente de la Sonsierra in Rioja Alta. In 1994, the family restored an old distillery building to start a new winery: Bodegas Castillo de Mendoza with cellars carved out of the local rock. This estate was one of the pioneers of organic viticulture in Rioja, beginning down this path in 2000. The vines are tended by hand and the yields low. The wines are exceptional and several are held back in the deep cellars for release only when they are at their very peak.

The organically farmed vineyards are located in the prestigious Rioja Alta region near the Sierra Cantabria, which benefits from high diurnal variation and well-drained limestone marl soils which encourage the roots to penetrate deep into the subsoil in the search for nutrients. Evento is a limited edition release of 5000 bottles from the oldest tempranillo vines of the estate.

After a manual sorting in the vineyard the bunches are then destemmed by hand. Malolactic fermentation occurs in French new oak barrels where the wine remains on its lees for 24 months before a further 12 months ageing in bottle.

Grape Variety: 100% Tempranillo

Farming Practices: Vegan - Contains Sulfites

Tasting Notes: Powerful and exotic with aromas of stewed cherries, chocolate and cinnamon, with complex meaty notes revealing themselves with air on

the long finish.

Food Match: Slow cooked shoulder of lamb or a vegan lentil masala

Sugar Level: 0.07g/l

Closure: Cork

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