



# Menciondo Rioja Tempranillo, DOCa Rioja 2024

ESE020 BOUTINOT SPAIN RIOJA, SPAIN

13% | 6 x 75cl | Screwcap

Tempranillo 100%

*Vegetarian, Vegan, Sustainable*

*A great value, young and juicy, unoaked Rioja*

**Boutinot**  
WINES

# Mendiondo Rioja Tempranillo, DOCa Rioja 2024

ESE020 BOUTINOT SPAIN RIOJA, SPAIN

## PRODUCTION

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The Tempranillo grapes are sourced from vineyards within the Rioja Alta and Oriental subregions, including near the villages of Alberite and Villamediana. Vines have an average age of 20 years and are planted at higher altitudes (350-500m) where soils are a combination of iron-rich clay, gravel and sand. After hand-harvesting in September the grapes undergo a cold pre-maceration in stainless steel, followed by alcoholic fermentation below 28°C with a light pumping-over. Malolactic fermentation takes place in stainless steel. The wine is kept on lees for around 4 months before bottling.

## TASTING NOTE

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An approachable young Rioja with plum and black cherry aromas and hints of spice. The palate is ripe and generous with bright bramble fruit, smooth tannins and a fresh finish

## FOOD MATCH

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Enjoy with Spanish meatballs and lamb chops, or Mediterranean stuffed peppers for a vegetarian option

## NOTES