



CASTILLO DE MENDOZA RIOJA RESERVA 1A

SKU: SWCMR94

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. This wine is made from the estate's oldest vineyards, and is a historic release from the first commercial vintage produced by the winery. 1994 was one of the great Rioja vintages, making this wine special in every way.

The wine spent 2 years ageing in new French oak barrels and has subsequently been resting in the optimum conditions provided by the cool, dark cellars of the estate for over 20 years.

Grape Variety: 100% Tempranillo

Farming Practices: Contains Sulfites

Tasting Notes: This immaculate provenance is reflected in the complex array of dark berry fruits, balsamic hints with a whisper of mocha, roasted meats and truffle. Fully mature, yet still alive, this is silky, elegant, complex and rewarding; a great rare wine.

Food Match: Ideal with game such as roasted pigeon or coq au vin

Sugar Level: 0.01g/l

Closure: Cork

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