

MENDIETA OSABA
— wines —

EL CAMINO MENDI

Mendieta by Osaba

DOCa RIOJA **2021**

FAMILY-OWNED OLD VINE VINEYARD:

El Castillo is the name of this beautiful vineyard that was planted in 1987 and is located overlooking the Mantible Bridge in Rioja Alavesa.
El Camino by Mendieta Osaba is made of 100% Mazuelo from a single vineyard site overlooking the old Camino de Santiago pilgrimage route. Mazuelo makes up only 3% of plantings in Rioja but is a great partner to Tempranillo and for wines destined to age due to its tannin structure, good acidity and stable colour levels.



ALTITUDE:	**SOIL TYPE:**	
450 meters	Clay-based soil with limestone gravel and a top layer of loose pebbles	**IN ORGANIC CONVERSION** **SUSTAINABLE & ALWAYS ORGANICALLY FARMED**

TASTING NOTES:

Deep rich garnet in color with violet borders.
Densely stewed fruit aromas followed by floral notes of violets and a hint of vanilla oak sweetness.
An explosive, densely fruited palate with red fruits, red brambles, cranberries and white pepper, this deliciously complex Mazuelo is smooth, has a velvety texture with a hint of vanilla and followed by a lingering, powerful finish.

FOOD PAIRINGS:

Stews, risottos, ribs, chicken, beef, roast pork, pasta dishes including lasagna, mild dishes & desserts.

ALCOHOL:	**BLEND:**	**LIMITED PRODUCTION:**	**TIME & TYPE OF OAK:**
15%	100% Mazuelo	3000 bottles	12 months in 2nd use French oak (500-liter) barrel

AWARDS:

GOLD MEDAL	**91 POINTS**	**90 POINTS**
Mundus Vini	Decanter	Tim Atkin

VEGAN

www.mendietaosabawines.com
+34 635 892 937
osaba@mendietaosabawines.com