

MENDIETA OSABA
— wines —

MENDI

Mendieta by Osaba

DOCa RIOJA **2025**

FAMILY-OWNED OLD VINE VINEYARD:

We use grapes from our 15-30 year old family vineyards located in Lanciego, Rioja Alavesa. The chalky, clay - limestone soils, with a depth of 70-90 cm and about 5 km of rock beneath it, help retain rainfall and minerals. The high altitudes help our grapes acquire and retain moderate acid levels and good color while the old age of our vineyards guarantee low production and superb quality.



ALTITUDE:	SOIL TYPE:	
425 - 600 meters	Clay-limestone	IN ORGANIC CONVERSION SUSTAINABLE & ALWAYS ORGANICALLY FARMED

TASTING NOTES:

Brilliant cherry red color with violet tones.
Lush berry nose of blackberries and a dash of spices.
Smooth texture, clean, juicy, chewy likeable flavors, lots of body and a long finish.

FOOD PAIRINGS:

Beef, chicken, roast pork, ribs, chili con carne, Southwestern food, barbecues and/or farmhouse cheese.

ALCOHOL:	BLEND:	PRODUCTION:	TIME & TYPE OF OAK:
13,5%	100% Tempranillo	45000 bottles	None

AWARDS:

GOLD MEDAL	GOLD MEDAL	91 POINTS	90 POINTS	SILVER MEDAL
Frankfurt Intl. Trophy	Mundus Vini	The Tasting Panel	Tim Atkin	Baco

BEST RED & BEST CARBONIC MACERATION
XXXI Concurso Vinos D.O.Ca. Rioja

VEGAN

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