



MENDITTO 2020

Ostatu

An emblematic wine for being the first one we began to age in barrels and the one that led our winemaking identity to a profile different from the usual Rioja wines.

With this wine, we wanted to mark our style: grapes from old vineyards, well-ripened, with freshness. We sought the blend with Graciano and good wood that does not overshadow the protagonism of fresh and seasoned fruit.

All this with the character coming from clayey soil that gives volume to the mouth and fills the palate with nuances. A wine that leaves the winery rounded and ready to enjoy after a long bottle aging process that complements it in detail.

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Ostatu

Vintage

Hand harvested on September 30th and October 1st.

- Harvest: 2020
- Harvest Rating: Very Good

The 2020 vintage was marked by variable weather conditions, with spring rains that brought vigor to the vineyard and high mildew pressure that partially reduced yields. The end of the cycle, dry and balanced, allowed for full ripening and excellent fruit health. The resulting wines stand out for their concentration, freshness, and balance, faithfully reflecting the character of the terroir from Samaniego.

- Bottling Date: May 3rd 2022
- Production for the 2020 vintage: 18.236 bottles 75 cl.
- Market Release: November 2025

Viticulture

Grapes from our most eastern vineyards, located in the area known as Montecillo Carranavaridas.

Soils with a marked clay-limestone content, very poor, and with a slight southwest-facing slope.

The subsurface structure consists of several alternating layers of clay-limestone soil and sandstone rock.

- 92% Tempranillo, 8% Graciano
- Vineyards of Montecillo (1920), Barronte (1938), Mayorraso (1941) y Carranavaridas (1960)
- Located at 540-580 m altitude
- Bush pruning

Winemaking

Selection of the best clusters in the vineyard; only grapes with the best health and ripening qualities make it to the winery.

Gentle destemming to avoid damaging the berries. Light pre-fermentation cold maceration. Alcoholic fermentation in small capacity oak vats for 18 days at a maximum temperature of 27°C.

Gentle pump-overs several times a day depending on the evolution of fermentation density and occasional punch-downs. 70% of the wine undergoes malolactic fermentation in new French oak barrels.

Aging for 14 months in new and second-year barrels.

The wine has not undergone any stabilization process.

Tasting Notes

Menditto de Ostatu displays an intense cherry color with dark purple reflections.

On the nose, it presents an intense and frank aroma, where red fruits stand out with notable expression and typicality, complemented by a creamy background from the good oak, hints of spices, and a slight mineral touch.

On the palate, it reveals freshness, breadth, and fleshiness, with excellent presence of fruit. The tannins are firm and round, with a sweet nuance, and fine toasted notes contribute complexity, characteristic of the clayey soil.

The Tempranillo exhibits a great personality, balanced by a good acidity and freshness.