

OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Sálvora Albariño



In 2012 Rodrigo Mendez decided to set up a new and personal project under his own name. His goal was to produce wines that authentically reflect the terroir of Galicia's Rías Baixas region, adhering to biodynamic farming principles. Rooted in his family's legacy and inspired by his grandfather's teachings, Rodri emphasizes simplicity and terroir. He uses ancient winemaking techniques to create age-worthy wines that capture the history and soils of the region. The winery, located in Meaño, Pontevedra, operates on a small scale and produces very limited quantities each year. Traditional methods are employed, combining stainless steel tanks with oak barrels to craft wines that showcase the unique character of the land.

Sálvora, named after a small island located on the Atlantic coast of Galicia, is crafted from a single vineyard located in the town of Meaño. Rodrigo aims to present Albariño in a new light by reviving traditional methods. Fermented with indigenous yeast and aged in old wooden vessels without temperature control, Sálvora reflects the historic winemaking practices of the region before the widespread adoption of stainless steel in the 1980s. Today, Rodrigo's dedication to this lost tradition results in distinctive, exceptional Albariño wines like Sálvora.

WHAT MAKES THIS WINE UNIQUE?: Sálvora is crafted from grapes grown in a single vineyard planted in 1905 in winemaker Rodrigo Méndez's grandmother's backyard—the source of the first wine he ever tasted. Fermented with 100% indigenous yeast and aged in old wooden vessels without temperature control, Sálvora embodies a traditional, hands-off approach to winemaking.

RATING HISTORY: 2023 95JS '#5 Spanish Wine of 2024'; 2022 95+WA, 93WE; 2021 96WA, 93TA, 92WE, 90W&S; 2020 96WA, 95TA; 2019 94WA; 2018 93WA, 93 'Editors' Choice' WE; 2017 94+WA

GRAPE: 100% Albarino. Vines planted in 1905. Tended in sandy and granite soil at sea level.

PAIRING SUGGESTIONS: Albariños are known for their fresh, citrusy, and tangy character, making them an excellent match for a variety of shellfish and seafood. In Galicia, local dishes such as cockles, razor clams, oysters, clams, octopus, and squid pair perfectly with this wine. Its clean acidity also makes it a great complement to Thai, Vietnamese, and Chinese cuisine.

VINIFICATION AND AGING: Sálvora is fermented and aged for 12 months in large, used 600L French oak barrels. Throughout the vinification and aging process, the wine is not chilled. It undergoes fermentation with 100% indigenous yeast and does not undergo malolactic fermentation.

LOCATION, SOIL, CLIMATE: The Sálvora vineyard is located in the Val do Salnés subzone of Rías Baixas DO, in Spain's northwestern corner near the Portuguese border. The region's name, Rías Baixas, meaning "low estuaries," refers to the network of rivers flowing into the Atlantic. The vineyard's soils consist of 75% granite and 25% sand, with plantings on gentle slopes and valley floors. These conditions, along with the cool, Atlantic-influenced climate, contribute to the wine's distinctive character. Val do Salnés is the coolest of Rías Baixas' five subzones, receiving over 1,700 mm (66 inches) of rainfall annually, frequent fog, and an average temperature of 63.4°F from April to October, making it one of Spain's wettest regions.

TASTING NOTES Light brilliant yellow. Ripe, mineral-accented pear, orange zest, white flowers and ginger on the fragrant nose; notes of honey and smoky lees add complexity. Lush orchard and pit fruit flavors gain depth and spiciness with air, picking up a zestier Meyer lemon nuance on the back half. The pear note carries strongly through the seamless, impressively long finish, which shows excellent clarity and bright mineral cut.-- Josh Reynolds.

ALCOHOL CONTENT: 12.5%

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