

## Cos Pés Albariño



Rodrigo Méndez of Forjas del Salnés (known locally as Rodri) is the 5th generation in a family that has grown and crafted quality wine for centuries. Today he is considered one of the greatest Albariño producers in the world, offering more than 15 small-batch bottlings from the micro-terroirs around the Val do Salnés, the most coastal subzone in DO Rías Baixas—an appellation that was established by his grandfather. In another homage to his family's legacy, Rodri is also leading the revitalization of several nearly extinct local red varieties.

Thanks to his rigorous approach and deep regional knowledge, Rodri's wines are pure expressions of the diverse Salnés terroirs. As a winemaker, he embraces historic techniques that highlight the personality of the different vineyard sites and his basic philosophies and commitment to organic and low-intervention production (native yeast fermentation, extended lees contact without batonnage, minimal sulfur) are consistent across all his wines. As a grower, Rodri has deep respect for his region's ancient vineyard sites trained in the traditional Parral (pergola) system; he takes a hands-on approach by insisting on longer hang times and manual harvest, all while practicing organic agriculture.

**WHAT MAKES THIS WINE UNIQUE?:** This is an Albariño made like those from the past: indigenous fermentation using whole clusters and skins, and elevage in used wooden barrels. With a richness and texture that can only come from old vines and these historical methods, this is a wine that shows a face of Albariño that is nearly impossible to find elsewhere.

**RATING HISTORY:** 2022 94WE; 2021 94WE, 91W&S; 2018 92WA; 2017 92WA; 2016 93 W&S; 2013 94 W&S "Year's Best Galician Wines"

**GRAPE:** 100% Albariño. Vines planted in 1950's in granite and sandy soil at 5 m (16 ft) elevation

**VINIFICATION AND AGING:** Fermented in stainless steel, with 100% full clusters and skins. Aged 12 months in 500-liter French oak barrels. Unfined and lightly filtered.



**ALCOHOL CONTENT:** 13%

**UPC CODE:** 8437013189460

