

# OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

## O Raio da Vella Tinto



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.

This is a red wine crafted from the indigenous Caiño and Espadeiro varieties grown in a single vineyard at sea level. It reflects Méndez's personal and intimate approach to winemaking. With only around 1,200 bottles produced, this limited production highlights Méndez's commitment to exceptional quality.

**WHAT MAKES THIS WINE UNIQUE?:** In an appellation known for producing nearly 100% white wine, O Raio da Vella Tinto stands out as a single-vineyard, hand-harvested blend of indigenous grape varieties—50% Caiño and 50% Espadeiro. This wine aims to revive the rich heritage of prestigious Galician red wines.

**RATING HISTORY:** 2017 92+WA

**GRAPE:** The wine is made from a blend of 50% Caiño and 50% Espadeiro, with vines planted in 2012. The vineyards are cultivated in granite and clay soils.

**PAIRING SUGGESTIONS:** Enjoy it with stuffed eggplant, charcuterie, or roasted goat for a savory experience. The wine also complements the richness of aged Manchego, making it an ideal match for both casual and elegant meals.

**VINIFICATION AND AGING:** This wine is fermented in open stainless steel tanks with a 15-day maceration on the skins, then aged for 12 months in French oak barriques.



**LOCATION, SOIL, CLIMATE:** Rías Baixas is nestled in the green, rolling hills of Spain's northwest corner, just above Portugal, along the deep blue Atlantic coastline. The region is stunning in its beauty, and the Val do Salnés subzone, known as the birthplace of Albariño, is no exception. Among the five subzones of the D.O. Rías Baixas, Val do Salnés stands out as the coolest and most fertile, benefiting from its prime location on the Atlantic coast. The O Raio da Vella vineyard is situated near the ocean in the municipality of Castrelo de Miño in Pontevedra. This 1.5-hectare estate is planted half to Albariño and half to indigenous red varieties, with a planting density of 1,400 vines. The vines are traditionally trellised in soils of sandy and kaolin composition, with a granitic origin.

**TASTING NOTES** The nose opens with aromas of ripe red plum, crushed cherry, and bay leaf. On the palate, the red currant fruit is joined by notes of cranberry, rhubarb, Earl Grey tea, and cassia. The wine is beautifully balanced, offering exceptional freshness and a subtle hint of salinity on the long finish.

**ALCOHOL CONTENT:** 12%

**UPC CODE:** 8437019718039