OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Goliardo Tintos de Mar





Rodrigo Méndez of Forjas del Salnés, known locally as Rodri, represents the fifth generation of a family with centuries of winemaking heritage. Widely regarded as one of the world's greatest Albariño producers, he crafts over 15 small-batch bottlings from the micro-terroirs of Val do Salnés, the most coastal subzone of DO Rías Baixas—an appellation founded by his grandfather. Rodri also honors his family's legacy by leading the revival of nearly extinct local red varietals.

His wines are pure reflections of Salnés' diverse terroirs, achieved through historic techniques and a commitment to organic, low-intervention methods, including native yeast fermentation, extended lees contact without bâtonnage, and minimal sulfur use. As a grower, he deeply respects the region's ancient vineyards, trained in the traditional Parral (pergola) system, and takes a hands-on approach with extended hang times, manual harvests, and organic farming practices.

WHAT MAKES THIS WINE UNIQUE?: Winemaker and lifelong viticulturist, Rodri Mendez, extracts single vineyard selections, old vines, coastal vines and red varieties in the subzone Val do Salnes. Wines are fresh with balanced acidity and low in alcohol (12%). This is a red wine that has undergone a process of whole cluster fermentation.

RATING HISTORY: 2023 93JS; 2022 93WA, 91D; 2020 92TA, 92WA; 2019 93TA, 92W&S; 2018 93WA

GRAPE: 40% Caiño, 20% Espadeiro, 20% Loureiro, 20% Sousón. Vines planted since 1963. Tended in sandy and granite soil at 5 meters (16 ft) elevation.

VINIFICATION AND AGING: Aged for 12 months in 8 year-old French oak barrels.

LOCATION, SOIL, CLIMATE: Rías Baixas is tucked into the green rolling hills of the northwest corner of Spain, just above Portugal, hugging the deep blue Atlantic coastline. It is a breathtaking region overall, and the sub-region of Val do Salnes, the birthplace of Albariño, is no exception. Within the five unique subzones that fall under the D.O. Rías Baixas , Val do Salnes' prime location is the coolest and most fertile area of the D.O. on the Atlantic coast of Spain. In fact, there is more Albariño vines planted there than any of the other four sub-regions sharing its Rías Baixas name. The soil here is pure granite with top layers of rocks and alluvial soil, perfect for the fresh, Albariño expression. With average temperatures of approximately 60F (16C) between April and October, Rías Baixas is also one of the rainiest areas in Spain with median annual rain falling 63inches (1600mm). This can often cause difficulties in reaching optimum sugar levels during the last few, very vital, weeks before harvest, often resulting in vintage variation.

TASTING NOTES This is an Atlantic red with the spicy, black pepper nose, typical of Caiño, and a wild character of herbs and flowers. The palate is medium-bodied with supple tannins, a silky, fine texture and great freshness, long and really tasty finish with a salty note.

ALCOHOL CONTENT: 12%

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