OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Leirana Albariño



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?: This is a wine that is unmistakably maritime. Using almost forgotten minimal-intervention techniques learned through generational viticultural knowledge, Rodri recreates the Albariño of yesteryear. This is a wine of power, elegance and salinity that can truly stand among the best white wines of the world.

RATING HISTORY: 2025 94JS; 2024 94+WA, 94VM, 93WE; 2023 94WA, 93TA, 93VM; 2022 93+WA, 93TA, 92WE; 2021 93TA; 2020 94WA, 93WE; 2019 93WA; 2018 94WA

GRAPE: 100% Albariño. Vines planted from 1952 - 1982. Tended in sandy and granite soil at 5m (16 ft) elevation

PAIRING SUGGESTIONS: The salinity of Leirana makes it a natural pair for scallops, oysters and shellfish of all kinds, as well as the classic octopus dish, pulpo gallego.

VINIFICATION AND AGING: Naturally occurring fermentation with its own yeast. Aged in 70% neutral foudre, 30% stainless. No malolactic fermentation.



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.

Albariño
LEIRANA
RIAS BAIXAS

TASTING NOTES Pale, green-tinged yellow. Bright and sharply focused on the nose, displaying incisive Meyer lemon, honeysuckle, quinine and mineral scents, along with a hint of ginger in the background. Dry, taut and light on its feet, offering intense, mineral-laced citrus and orchard fruit flavors that show no excess weight. Closes on a spicy note, displaying strong, floral-tinged persistence. -- Josh Raynolds.

ALCOHOL CONTENT: 13%

UPC CODE: 8437008409313