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Leirana Finca Genoveva Albariño





Albariño
LEIRANA
FINCA GENOVEVA
RIAS BAIXAS
DENOMINACION DE ORIGEN

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?: The unique winemaking techniques and talents of lifelong viticulturalist, Rodri Mendez, make for a very interesting project. This Albariño undergoes a process ranging from free run, natural must, to skin fermentation, to foudre fermentation to resting in a stainless steel tank.

RATING HISTORY: 2024 99JS; 2023 98JS, 97WA, 96D, 96VM; 2022 97TA, 97JS, 96+WA, 95VM, 94WE; 2021 96WA, 95TA; 2020 97WA; 2019 96WA; 2018 96+WA, 94VM; 2017 96WA; 2016 95WA;

GRAPE: 100% Albariño. Vines planted in 1862. Tended in pure granite with top layers of rocks and alluvial soil at 5 m (16 ft) elevation.

PAIRING SUGGESTIONS: This wine pairs beautifully with seafood dishes like grilled shrimp, oysters, or a delicate ceviche, enhancing their natural freshness. It also complements lighter fare such as herbed goat cheese, lemon-roasted chicken, and Mediterranean-style salads with a citrus dressing. For a richer pairing, consider creamy risotto or pasta with fresh herbs and spring vegetables, offering a balanced contrast to these textures and flavors.

VINIFICATION AND AGING: Aged for 12 months in 4-year-old large foudre of 2,500L. Unfined and lightly filtered.

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 Brilliant straw-yellow. Fresh quince, tangerine and lemongrass on the intensely perfumed nose, which is complicated by floral and quinine nuances that build with air. Shows impressive nerve and mineral lift on the palate, offering vibrant citrus and orchard fruit flavors and a suave floral nuance. Finishes taut, racy and very long, displaying superb focus and an echo of florality. -- Josh Raynolds.

ALCOHOL CONTENT: 13%

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