

OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Goliardo Espadeiro



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?: Lifelong viticulturist, Rodri Mendez extracts single vineyard selections, old vines, coastal vines and red varieties in the subzone Val do Salnes. Wines are Fresh acid, low alcohol (12%) red that undergo a process of whole cluster fermentation

RATING HISTORY: 2020 94WA, 92TA; 2017 93WA; 2016 93+WA; 2016 93W&S; 2015 93WA

GRAPE: 100% Espadeiro. Vines planted in 1963. Tended in sandy and granite soil at 5 m (16 ft) elevation

VINIFICATION AND AGING: 12 months in 8 year old French oak barrels of 228 Liters. 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 It received the same elevation as the Loureiro and displays some similarities aromatically and on the palate. Peppery, herbal, balsamic, and leather notes along with a dollop of black fruits inform this wine's complex bouquet. On the palate it reveals some elegance and enough structure to evolve for several years.

ALCOHOL CONTENT: 12.5%

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