

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.

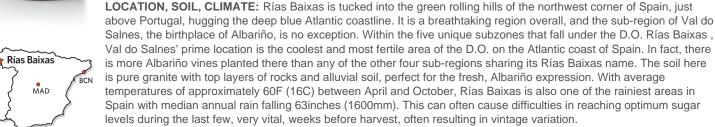
His wines are pure reflections of Salnés' diverse terroirs, achieved through historic techniques and a commitment to organic, low-intervention methods, including native yeast fermentation, extended lees contact without bâtonnage, and minimal sulfur use. As a grower, he deeply respects the region's ancient 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: 2022 93WA; 2020 92TA, 92WA; 2019 93 T Atkin, 92 W&S; 2018 93 WA

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.



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% **UPC CODE:** 8437008409528