

Goliardo Espadeiro



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 varieties.

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 batonnage, 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?: 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%

UPC CODE: 8437008409351

