

OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Goliardo Caiño



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?: This unique wine is made from single vineyard selections, old vines, coastal vines and red varieties in the subzone Val do Salnes. This is a fresh, acid, low alcohol red wine with balanced acidity that undergoes a process of whole cluster fermentation in 12-year-old foudre.

RATING HISTORY: 2020 96TA 'Red Wine of the Year', 95WA; 2018 95WA; 2017 94WA; 2016 95+WA; 2015 94WA; 2014 94WA

GRAPE: 100% Caiño. Vines planted in 1862. Tended in sandy and granite soil at 80 m (262 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 expression of Albariño. 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 63 inches (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 Very pale-colored, it has an intoxicating nose of black pepper (always a clear giveaway for the grape), wild herbs, balsamic aromas, flowers and wild berries. This wine is aromatic and complex. The palate is fresh and vibrant with ultra-fine tannins and great acidity that is both intense and light. The mouthfeel is rustic and elegant. This is a wine of contrast that offers great freshness. World class.

ALCOHOL CONTENT: 12.5%

UPC CODE: 8437008409337