

O Raio da Vella Tinto



Forjas del Salnés, came to life in 2005 when vineyard owner and winemaker Rodrigo Méndez began to revitalize a rare piece of Galician history that was fading; the production of red and estate white wines. Red wine production in Rías Baixas had been popular in the early 1900s, but many farmers uprooted their lower-yielding red grapes in the seventies in favor of planting the more productive white grapes. Early in 2000, Rodri's mission became clear: to execute his grandfather's lifelong dream of grafting and replanting the nearly extinct, ancient coastal red varieties in Val do Salnés and revive the nearly forgotten wines of his family's history. Taking his understanding of region's rich viticultural past he drives his vision forward to produce Spain's finest single vineyard Albariños and exceptional Galician reds.

WHAT MAKES THIS WINE UNIQUE?: In an appellation that produces almost 100% white wine O Raio da Vella is a single vineyard hand-harvested plot of indigenous grape varieties 50% Caino and 50% Espadeiro which seeks to revitalize the rich heritage of prestigious Galician reds.

RATING HISTORY: 2017 92+WA

GRAPE: 50% Caiño, 50% Espadeiro. Vines planted in 2012. Tended in granite and clay soil.

PAIRING SUGGESTIONS: Stuffed aubergines, Charcuterie, Roasted goat, Aged Manchego.

VINIFICATION AND AGING: Fermented in open stainless steel tanks with 15 days of maceration on the skins. Aged in French oak barriques for 12 months.

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 Salnés, the birthplace of Albariño, is no exception. Within the five unique subzones that fall under the D.O. Rías Baixas, Val do Salnés' prime location is the coolest and most fertile area of the D.O. on the Atlantic coast of Spain. The O Raio da Vella vineyard is planted next to the Atlantic in the municipality of Castrelo de Miño in Pontevedra. The 1.5 hectare estate is planted half to Albariño and the other half to indigenous red varieties. It has a planting density of 1400 vines, traditionally trellised in sandy and kaolin soils of granitic origin.

TASTING NOTES Aromas of ripe red plum, smashed cherry and bay leaf on the nose. The red currant fruit follows through on the palate along with cranberry, rhubarb, earl grey tea, cassis. The wine is balanced with outstanding freshness and slight salinity in the long finish.

ALCOHOL CONTENT: 12%

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