

OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Rogo Godello



The vision behind Rogo is to express the sunny disposition and mineral tension that radiates the town of Vilamartin, located just 1 km north of the Sil river, within the Valdeorras appellation. A careful selection from the single A Regueira vineyard hangs at around 466 meters elevation (1,530ft). The beauty of Rogo is a combined balance of luscious fruit and electric acidity, the texture just round enough to soften the edges. Rogo is a full bodied pure mineral expression of the Godello grape. In the words of Robert Parker, "One of the finest 100% Godello wines I have ever tasted". A selection of the best 30% Godello bunches from one slate parcel makes this limited 800 case production wine. The parcel that go into Rogo were planted in the early 90's.

WHAT MAKES THIS WINE UNIQUE?: Rogo is made from a 18 ha single vineyard called A regueira in Valdeorras. 25+ year old vineyards grown at high elevations in slate soil. 60 days on the lees, no malolactic fermentation. Rogo is 100% unoaked, full bodied, bright and mineral.

RATING HISTORY: 2015 90VM & W&S "Year's Best Galician Wines"

GRAPE: 100% Godello. Vines planted from 1990-1992. Tended in slate soil at 466 m (1,530 ft) elevation. This is a vegan wine.

PAIRING SUGGESTIONS: Pair this with the best piece of grilled swordfish, yellowtail or mahi you can find, simply prepared with herbs and beurre blanc. This also pairs well with soft, double- and triple-creme cheeses.

VINIFICATION AND AGING: The skins mix with its juice for 10 hours at 50F; thereafter fermentation takes place slowly at low temperature (59F). Then the wine sits with its lees for 60 days to gain in richness. The wine does not undergo Malolactic fermentation. Stainless steel tank. No Malolactic.

LOCATION, SOIL, CLIMATE: The A Requeira vineyard of Rogo is in the heart of DO Valdeorras. This sunny Galician region is the last that you reach when heading east from the Atlantic, and is the last Galician DO before crossing the Cantabria Mountains into the DO Bierzo region of Castilla y León. The warmest of the 5 Galician subzones, DO Valdeorras produces riper grapes with higher sugar levels than its cooler neighbor to the west, Ribeira Sacra. This sun kissed vineyard lies just east of Vilamartin and south of Corgomo, lies 1km north of the Sil River. The soil has a deep gradation of slate starting from the topsoil plunging deep below the roots. The area's climate has an average temperature from April-October of 64.4F, among the lowest average temperatures in Spain, with 32 inches of yearly rainfall. Being one of the lowest levels of precipitation in the Galician region helps prevent overnight frost. The cool temperatures of this Atlantic-influenced climate provide a longer ripening period, which results in bright wines with great aromatic expression.

TASTING NOTES Pale gold. Tightly focused lemon and quince aromas are complemented by deeper peach and honey qualities. Lively and sharply focused in the mouth, offering vibrant citrus and orchard fruit flavors and a spicy ginger flourish. Finishes taut, energetic and long, featuring lingering suggestions of bitter citrus rind and pear skin. -- Josh Reynolds

ALCOHOL CONTENT: 13%

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