

## O Raio da Vella Albarino



Forjas del Salnes, came to life in 2005 when vineyard owner and winemaker Rodrigo Mendez 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 Albariño grape. 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 Salnes and revive the nearly forgotten wines of his family's history.

**WHAT MAKES THIS WINE UNIQUE?:** The altitude for this wine is 0 feet. O Raio da Vella is located on the edge of the Atlantic. This is the inaugural vintage for this 1.5 hectare single parcel 100% Albariño selected for its extraordinary aromatic and textural characteristics.

**RATING HISTORY:** 2017 92 WA

**GRAPE:** 100% Albariño

**VINIFICATION AND AGING:** The wine undergoes a native yeast ferment, sur-lies aging and then rests in 4 year-old foudre (French oak of 2,500 liters) for 12 months.

**PRODUCTION:** 1,800 bts/year (6 pack)



**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. The O Raio da Vella vineyard is planted next to Sketch on the Atlantic in the municipality of Castrelo de Mino 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.



Rodri Mendez

**TASTING NOTES** Intense aromas of Meyer Lemon, bay leaf, fennel, white grapefruit, lime rind with a hint of paperwhites and lemon meringue. What is found in the nose follows through on the palate with the addition of fennel, quince and silky olive oil texture. The wine has beautiful length with a backbone of acidity and salinity that hints at its proximity to the ocean.

**ALCOHOL CONTENT:** 13

**UPC CODE:** 8437019718022