

Goliardo Tinto



This humble garage winery collaboration, Forjas del Salnes, came to life in 2005 when vineyard owner and winemaker Rodrigo Mendez began to revitalize a little piece of Galician history that was quickly fading. Red wine in Rías Baixas was the way of the land back in the early 1900s. In the 1970s, when surrounding farmers were uprooting their less productive, less desirable red grapes in favor of planting increasingly popular Albariño grapes, the Mendez family was planting them. It all began in the early 2000s when Rodri's mission became clear: to execute his grandfather's lifelong dream of grafting and replanting the nearly extinct, ancient coastal red vineyards in Val do Salnes and revive the nearly forgotten wines of his family's history. Rodri is intent on pursuing this shift in the Galician trend. With his winemaking and vineyard knowledge and skill rooted in the past, Rodri remains conscious of the present while having a vision for the future, and is producing some of Spain's finest Albariños and rare Galician reds.

WHAT MAKES THIS WINE UNIQUE?: Winemaker and lifelong viticulturist, Rodri Mendez, extracts single vineyard selections, old vines, coastal vines and red varieties in the subzone Val do Salnes. Wines are fresh with balanced acidity and low in alcohol (12%). This is a red wine that has undergone a process of whole cluster fermentation.

RATING HISTORY: 2018 93 WA

GRAPE: 40% Caino, 20% Espadeiro, 20% Loureiro 20% Souson. Vines planted since 1963. Tended in sandy and granite soil at 5 meters (16 ft) elevation.

VINIFICATION AND AGING: 12 months in 8 year old French oak barrels.

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 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 This is an Atlantic red with the spicy, black pepper nose, typical of Caiño, and a wild character of herbs and flowers. The palate is medium-bodied with supple tannins, a silky, fine texture and great freshness, long and really tasty finish with a salty note.

ALCOHOL CONTENT: 12%



Rodri Mendez