OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Leirana Luisa Lázaro Albariño



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 varietals.

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 bâtonnage, 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?: 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 generally lower in alcohol (12.5%).

RATING HISTORY: 2024 95JS; 2013 94TA, 93WA; 2005 94D; 93+WA; 93IWC

GRAPE: 100% Albariño. Vines planted from 1954-1964. Tended in sandy and granite soil at sea level

VINIFICATION AND AGING: Aging is 3 years in foudre

LOCATION, SOIL, CLIMATE: Sandy and Granite soil

TASTING NOTES Heady aromas of poached pear, dried fig, honey and smoky minerals, with a sexy floral nuance in the background. Dry, concentrated and powerful, offering an array of orchard and citrus fruit flavors that expand with air. Shows outstanding energy on the long, incisive finish, which echoes the mineral and floral notes strongly.



ALCOHOL CONTENT: 12.5%

