OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Sálvora Albariño



In 2012, Rodrigo Méndez launched a personal project under his own name with the goal of producing wines that authentically reflect the terroir of Galicia's Rías Baixas region while adhering to biodynamic farming principles. Rooted in his family's legacy and inspired by his grandfather's teachings, Rodrigo emphasizes simplicity and a deep sense of place. Using ancient winemaking techniques, he creates age-worthy wines that capture the character of the region's soils and history.

The winery, located in Meaño, Pontevedra, operates on a small scale and produces very limited quantities each year. Traditional methods are used, combining stainless steel tanks with oak barrels to craft wines that express the unique identity of the land.

Sálvora, named after a small island on the Atlantic coast of Galicia, comes from a single vineyard in the town of Meaño. Rodrigo seeks to present Albariño in a new light by reviving historic practices. Fermented with indigenous yeast and aged in old wooden vessels without temperature control, Sálvora reflects the techniques used in Rías Baixas before stainless steel became common in the 1980s. Rodrigo's commitment to this tradition results in distinctive, expressive Albariño wines like Sálvora.

WHAT MAKES THIS WINE UNIQUE?: Sálvora is crafted from grapes grown in a single vineyard planted in 1905 in winemaker Rodrigo Méndez's grandmother's backyard—the source of the first wine he ever tasted. Fermented with 100% indigenous yeast and aged in old wooden vessels without temperature control, Sálvora embodies a traditional, hands-off approach to winemaking.

RATING HISTORY: 2024 97JS; 2023 97VM, 96+WA, 95JS; 2022 95+WA, 94TA, 93WE; 2021 96WA, 93TA, 92WE, 90W&S; 2020 96WA, 95TA; 2019 94WA; 2018 93WA, 93 'Editors' Choice' WE; 2017 94+WA

GRAPE: 100% Albarino. Vines planted in 1905. Tended in sandy and granite soil at sea level.



PAIRING SUGGESTIONS: Albariños are known for their fresh, citrusy, and tangy character, making them an excellent match for a variety of shellfish and seafood. In Galicia, local dishes such as cockles, razor clams, oysters, clams, octopus, and squid pair perfectly with this wine. Its clean acidity also makes it a great complement to Thai, Vietnamese, and Chinese cuisine.

VINIFICATION AND AGING: Sálvora is fermented and aged for 12 months in large, used 600L French oak barrels. Throughout the vinification and aging process, the wine is not chilled. It undergoes fermentation with 100% indigenous yeast and does not undergo malolactic fermentation.

Sálvora

LOCATION, SOIL, CLIMATE: The Sálvora vineyard is located in the Val do Salnés subzone of Rías Baixas DO, in Spain's northwestern corner near the Portuguese border. The region's name, Rías Baixas, meaning "low estuaries," refers to the network of rivers flowing into the Atlantic. The vineyard's soils consist of 75% granite and 25% sand, with plantings on gentle slopes and valley floors. These conditions, along with the cool, Atlantic-influenced climate, contribute to the wine's distinctive character. Val do Salnés is the coolest of Rías Baixas' five subzones, receiving over 1,700 mm (66 inches) of rainfall annually, frequent fog, and an average temperature of 63.4°F from April to October, making it one of Spain's wettest regions.

TASTING NOTES Light brilliant yellow. Ripe, mineral-accented pear, orange zest, white flowers and ginger on the fragrant nose; notes of honey and smoky lees add complexity. Lush orchard and pit fruit flavors gain depth and spiciness with air, picking up a zestier Meyer lemon nuance on the back half. The pear note carries strongly through the seamless, impressively long finish, which shows excellent clarity and bright mineral cut.-- Josh Raynolds.

ALCOHOL CONTENT: 12.5%

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