

OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Leirana Finca Genoveva Albariño



Rodrigo Méndez of Forjas del Salnés (known locally as Rodri) is the 5th generation in a family that has grown and crafted quality wine for centuries. Today he is considered one of the greatest Albariño producers in the world, offering more than 15 small-batch bottlings from the micro-terroirs around the Val do Salnés, the most coastal subzone in DO Rías Baixas—an appellation that was established by his grandfather. In another homage to his family's legacy, Rodri is also leading the revitalization of several nearly extinct local red varieties.

Thanks to his rigorous approach and deep regional knowledge, Rodri's wines are pure expressions of the diverse Salnés terroirs. As a winemaker, he embraces historic techniques that highlight the personality of the different vineyard sites and his basic philosophies and commitment to organic and low-intervention production (native yeast fermentation, extended lees contact without batonnage, minimal sulfur) are consistent across all his wines. As a grower, Rodri has deep respect for his region's ancient vineyard sites trained in the traditional Parral (pergola) system; he takes a hands-on approach by insisting on longer hang times and manual harvest, all while practicing organic agriculture.

WHAT MAKES THIS WINE UNIQUE?: The unique winemaking techniques and talents of lifelong viticulturalist, Rodri Mendez, make for a very interesting project. This Albariño undergoes a process ranging from free run, natural must, to skin fermentation, to foudre fermentation to resting in a stainless steel tank.

RATING HISTORY: 2022 96+WA, 94WE; 2021 96WA, 95TA; 2020 97WA; 2019 96WA; 2018 96+WA, 94VM; 2017 96WA; 2016 95WA; 2015 96WA; 2014 95 W&S "Year's Best Galician Wines"

GRAPE: 100% Albariño. Vines planted in 1862. Tended in pure granite with top layers of rocks and alluvial soil at 5 m (16 ft) elevation.

VINIFICATION AND AGING: Aged for 12 months in 4-year-old large foudre of 2,500L. Unfined and lightly filtered.

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 63inches (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 Brilliant straw-yellow. Fresh quince, tangerine and lemongrass on the intensely perfumed nose, which is complicated by floral and quinine nuances that build with air. Shows impressive nerve and mineral lift on the palate, offering vibrant citrus and orchard fruit flavors and a suave floral nuance. Finishes taut, racy and very long, displaying superb focus and an echo of florality. -- Josh Raynolds.

ALCOHOL CONTENT: 13%

UPC CODE: 8437008409320



Albariño
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