

# VIÑA MEÍN · EMILIO ROJO

2020

Emilio Rojo

## ARTISINAL WINEMAKING:

Emilio Rojo is an eccentric winemaker dedicated to restoring ancient vineyard sites and winemaking traditions. With less than 3 acres of land, he produces one of the most iconic, expressive whites from Ribeiro, organically farmed without the use of pesticides or non-organic fertilizers. This unoaked white is elegant and pure with nuanced flavors of citrus, orchard fruits, white flowers and wild herbs with a healthy dose of acidity.

## TERROIR:

2 small plots of just 2.96 acres at 490 feet above sea-level, north-facing and surrounded by oak and chestnut trees. Grown in "Sábrego" soil comprised of decomposed granite, sand and clay that is unique to this region.

## WINEMAKING:

Grown with just six bunches per vine, yields are low and concentrated. Hand-harvested early to retain a healthy dose of acidity then fermented in stainless steel at a temperature of 71-33°F to help develop the fruit aromas.

## AGEING:

16 months on the lees in stainless steel.

## VINTAGE:

The fall of 2019 and winter of 2020 were rainy and cold. Spring started with pleasant weather, which caused a three-week advance in the cycle. The end of April and May accumulated a large amount of precipitation, as is usual in the area. This spring in particular, the vineyard required very precise management. With the arrival of summer, hot and dry weather promoted good vineyard health. The 2020 vintage will be easy to remember for the level of demand it placed on the team and for the experience they gained.



*Estate Wine*

VARIETIES: Treixadura · Albariño · Lado · Godello · Torrontés · Caíño Blanco · Loureira

PRODUCTION: 1,700 bottles

APPELLATION: Ribeiro

VITICULTURE: Sustainable, Practicing Organic

ALCOHOL: 12.5% ABV

93 – James Suckling  
95 – Peñín