

MEIN BLANCO

2023

Viña Meín - Emilio Rojo

TASTING NOTES

Mein is the interpretation of the Avia valley and other adjoining vineyards. The sobriety of the decomposed granite sands. Local varieties and climatic profile that evokes the elegance of the great Ribeiros.

TERROIR

Different slopes and orography

Altitude: 100-200 meters. (300-600 feet)

Soil: "Sábrego" composed of decomposed granite, sand and clay. Unique in this region.

WINEMAKING

Manual harvest with exhaustive selection by clusters.

Alcoholic fermentation in stainless steel (68%), oak (24.5%), stoneware (5%) and concrete (2.5%).

AGEING

Aging: 11 months in tanks of the same materials used for fermentation.

VINTAGE

The winter was rainy, accumulating a large amount of precipitation from October 2022 to June 2023. Bud break was early, which, together with the high rainfall, meant that special demands had to be made on the management of each plot. The summer was cool and the extreme heat did not arrive until the end of August. The harvest was ahead of Ribeiro's usual dates and also took place quickly. It began on August 22 and ended on September 15. Both in the vineyard and in the winery, all the grapes were selected cluster by cluster to ensure the exact ripening point and maximum quality in the winemaking process.



VARIETIES:

Treixadura 63%,
godello 15%,
albariño 15%.
Loureira 3%,
torrontés 3%, caiño
blanco 0,5% and
lado 0,5%

PRODUCTION:

35.000 bottles

APPELLATION:

DO Ribeiro

VITICULTURE:

Sustainable,
organic and
byodynamic

ALCOHOL:

12,5%

94- Vinous
91 - Tim Atkin
91 - James Suckling

*"Reductive with herbal tones, white peach,
quince and a hint of sweet corn, it's rich,
smooth, layered and precise. It's long finish
defines Ribeiro"*

Joaquín Hidalgo
Editor Vinous Antonio Galloni