

VIÑA MEÍN · EMILIO ROJO

2020

O Gran Meín Tinto

TASTING NOTES:

Vibrant, fluid, and fine. A long and direct mouthfeel with fresh and spicy notes and light, soft tannins. A genuine expression of the unique and elegant character of a Ribeiro red.

TERROIR:

On just 5 acres at 490 feet above sea-level, these terraced vineyards are on the west side of the Avia River and grow in “Sábrego” soil comprised of decomposed granite, sand and clay that is unique to this region.

WINEMAKING:

Exhaustively hand-harvested according to the optimal ripeness of each individual bunch then transported in small crates back to the winery to be fermented in either stainless steel or oak of various types and sizes.

AGEING:

10 months in oak.

VINTAGE:

Autumn 2019 and winter 2020 were rainy but also cold. The weather was very pleasant in early spring, bringing the cycle forward by three weeks. At the end of April and in May, there was abundant rain, which often happens in this area. This spring especially, the vines required very precise management. With the arrival of summer, the weather turned dry, and a number of heat waves made it easier to work the land and keep the grapes in good health. Harvesting of the red varieties began on September 14, and ended on September 16. 2020 will be a year to remember for the high level of team’s effort and the experience it brought.



Estate Wine

VARIETIES:	Brancellao · Caiño Longo
PRODUCTION:	1,500 bottles
APPELLATION:	Ribeiro
VITICULTURE:	Sustainable, Practicing Organic
ALCOHOL:	13.0% ABV

2020 Not Yet Rated