

VIÑA MEÍN · EMILIO ROJO

2022

Meín Castes Brancas

TASTING NOTES:

Meín Castes Brancas is the evolution of Pequeno Meín. It is an aromatic white wine with aromas of white fruit, citrus notes and hints of dried fruits. In the mouth it is fluid and fresh. A wine with present acidity and a long and persistent finish.

TERROIR:

Since the beginning of the Viña Meín - Emilio Rojo project, the aim has been to interpret the entire environment of Lugar de Meín and its surrounding localities: San Clodio, Vilerma and Barouta, all of them belonging to the municipality of Leiro. With the microvinifications carried out, the essence of each vineyard has been recognized. Meín is an example of meticulous viticulture with an ecological philosophy combined with the smallholding division of the land. Small vineyards dotting the Avia valley convey the different textures of sábrego, the decomposed granite sands that characterize this environment. Mostly treixadura, it also has small percentages of godello, albariño, torrontés and loureira.

WINEMAKING:

Meín Castes Brancas 2022 is made entirely from our own vineyards in the surroundings of the Avia Valley. The different vines were harvested at optimum ripeness in 12 kg boxes and taken to the winery where they were pressed separately. Each of the varieties and plots are vinified separately, except for the pressing blend, which blends all the varieties of the project. Fermentations were carried out in stainless steel and foudres. For greater protection, the wine contains sulfites.

AGEING:

After 10 months of aging in the same vessels, the different plots and varieties were blended and the wine was bottled.

VINTAGE:

The year 2022 will be remembered in Spain, and precisely in Ribeiro, for the heat waves and drought that occurred throughout the summer. The winter was quite dry with normal temperatures. At the end of February, the trend changed: March and April were wet and cold. This delayed budbreak, requiring extra work in terms of canopy control to mitigate the risk of frost. The month of May was atypical as temperatures began to rise above 35°C and there was no rain. During the summer, especially in July and the first days of August, temperatures were extremely high, reaching over 40°C for several consecutive days. Despite the extreme conditions, the vines adapted their physiological development to a dry, hot year. The harvest of the white grapes began on August 30 and ended on September 12.



VARIETIES: Treixadura · Godello · Albariño · Torrontés ·

Loureira

PRODUCTION: 15,000 bottles

APPELLATION:

Ribeiro

VITICULTURE:

Sustainable, Practicing Organic

ALCOHOL:

13.0% ABV

91 – James Suckling