Grower *Pedro Rodriguez*

Appellation *Ribeira Sacra*

Subzone/Locality *Amandi*

Climate *Atlantic*

Varieties *Mencía*

Soil *Schiste, Granite*

Elevation *400-450 meters*

Vine Age *70 years*

Pruning *Espaldera*

Farming *Practicing organic*

Production *667 cases (6pk)*

Guímaro

Finca Meixeman 2015

FINCA MEIXEMAN

GUÍMARO
MENCÍA

RIBEIRA SACRA
DENOMINACIÓN DE ORIGEN

EMBOTELLADO POR PEDRO M. RODRÍGUEZ PÉREZ – SANMIL 43 BROSMOS SOBER

The young and ambitious **Pedro Rodriguez** descends from a long line of *colleteiros* working in the Amandi area, Ribeira Sacra's most prime subzone with south facing vineyards planted on slate just above the river Sil. His parents Manolo and Carmen still work the vineyards daily alongside him. The family also maintains a small finca of mixed agriculture, raising chickens, rabbits, pigs, and cultivating a sizable vegetable patch. The culmination of the family's agrarian traditions manifested with the establishment of their *adega* in 1991. They named their winery after Pedro's grandfather, who's nickname "Guímaro" means rebel in their local dialect.

Ribeira Sacra means "Sacred Banks" in Gallego, the local Galician dialect that splits the difference between Spanish and Portuguese. The Romans came to this green, northwest corner of Iberia some 2,000 years ago and were the first to terrace the slopes and plant vines in Ribeira Sacra. Historically, the most famous Galician wines come from the Amandi area, the area that runs along the river Sil with the steepest south facing vineyards, planted on predominately slate and schiste soils.

Finca Meixeman is a single 1.2 hectare southeast-facing plot of old **Mencía** vines. This is the original family-owned vineyard that helped create their adega. The grapes are hand-harvested, foot-trodden with 40% whole cluster, and fermented in open-top foudre with a long maceration. The wine is raised for 12-14 months in mostly used Burgundy barrels, and bottled without fining or filtration. With a core of kirsch-like red fruit, spices, and minerals, this is a serious wine to pair with wild game, offal, braises, stews, roasted or grilled meats.