



ORIGIN

Ribeiro, Galicia, Spain.

VARIETIES

Caiño Redondo, Caiño Longo, Brancellao, Sousón, and Ferrol.

VINEYARD

The grapes for this wine are from younger vines in plots around Arnoia, Luis's hometown. The parcels are steep, mostly south-facing, and on granitic soils

VINIFICATION METHOD

The grapes from each of the many plots are harvested by hand, destemmed, and macerated on the skins for 15 days. Fermented with native yeasts in temperature controlled stainless steel vats, then raised in used French oak barrels and stainless steel vat for roughly 12 months. Bottled without fining or filtering and with only a small addition of SO₂.



LUIS ANXO RODRIGUEZ VAZQUEZ

EIDOS ERMOS

PRODUCER PROFILE

As a passionate son of Ribeiro, Luis Rodriguez is one of the most knowledgeable winegrowers in Galicia. He studied enology and philosophy in Madrid, took the time to visit many of Europe's great wine regions, and even served as the president of the Ribeiro D.O. for many years. Over time, Luis has accumulated just under 6 hectares scattered over nearly 200 micro-plots primarily located in the town of Arnoia, a village with some of the steepest south-facing vineyards in Ribeiro. Here the soils are decomposed granite with sandy topsoil. Luis's vines range from 10 to 50 years old, with many of them being planted by Luis himself. The tiny adega that Luis works in was built by his grandfather and is called Viña de Martín, named after the first vineyard that he took over from his uncle Martín. Luis works with a mixture of temperature-controlled equipment and a variety of sizes of oak barrels, with a small amount of new barrels reserved for the top Escolma wines that are only made in certain vintages. All fermentations are carried out with native yeasts. He uses judicious amounts of sulfur during the winemaking process to avoid oxidation. The white wines are aged on the lees.