

Grower Luis Rodriguez

Appellation Ribeiro

Climate Atlantic, Continental

Grape(s) Treixadura,

Albariño, Torrontés, Lado

Soil(s) Granite, Sand

Elevation 100-230 meters

Vine Age 10-25 years old

Farming Lutte Raisonée

Pruning Espaldera

Production 800 cases

Suggested Retail \$35

## **Luis Rodriguez** Viña de Martin Os Pasás 2012



- **Luis Rodriguez** established his bodega in 1988 with the philosophy to make *terruño*-driven wine from indigenous grape varieties, grapes like Treixadura and Caiño that were on the verge of extinction at the time. Luis has slowly accumulated 5 hectares comprised of many small parcels. Most of these plots are located on the steep, southwest-facing, granitic hillsides of his hometown of Arnoia. Luis makes wine in the same cellar as his grandfather, where he utilizes native yeasts, judicious SO2, and practices *élevage* in larger French oak barrels.
- Luis's D.O. **Ribeiro** is an ancient vineyard area located 45 miles inland from the Atlantic Ocean, just north of Portugal, in Galicia. Ribeiro historically produced some of Spain's most prestigious white wine. In the early 20<sup>th</sup> centuries, oidium, phylloxera, and war devastated the region, and Ribeiro's wines loss favor. Native vines were torn up, and Palomino was widely planted due to its higher yields. Cooperatives took over most of the production. By utilizing a mix of old-fashioned and modern winegrowing methods, Luis and a few others are responsible for the revitalization of artisanal Ribeiro winegrowing.
- Viña de Martin Os Pasas is comprised of mostly the native grape **Treixadura**, a variety known for producing delicate, mineral and flinty wines ideal for blending with the higher acid grape varieties, like Albariño and Lado.
- Vinification: Fermented spontaneously with native yeasts in steel vat; Raised on the lees in vat for 10-12 months
- **Character**: Fresh, aromatic, honey, sea shells, stone fruits; Light to medium bodied, soft texture, bright acidity, mineral, and a delicate and complex finish.
- Gastronomy: Flaky Fish, Game, Roast Chicken, Light and Earthy Dishes