

THE SOURCE PEDRO MÉNDEZ GALICIA



2021 ALBARIÑO, 'TRESVELLAS'

PRODUCER OVERVIEW

Cousin of local viticultural legend, Rodrigo Méndez, Pedro Méndez wears two hats with full-time work in his family's vineyards and their restaurant during the summer. Located in the Val do Salnés subzone of Galicia's Rías Baixas, he has medium-aged vines and pre-phylloxera Albariño vines that are nearly two-hundred years old that look more like trees. These ancient plants fill his full-bodied Albariños with structure and a pure citrusy, salty, mineral, high acidity power that only Albariño possesses. He also makes a compelling range of red wines with Mencía and Caíño.

VINEYARD DETAILS

"Tresvellas," which translates to "three old ladies" (vines) 100% Albariño harvested from an average of 100-year-old vines (2024) in the Salnés Valley's Meaño area. It's on flat surface of granite bedrock and topsoil at 10m, 50m, and 130m.

CELLAR NOTES

"Tresvellas" is naturally fermented barrel fermented for 1 month at 22°C max and aged on lees 10 months in old French oak without malolactic fermentation. It is filtered but not fined.

