

THE SOURCE PEDRO MÉNDEZ GALICIA



2023 VIÑO TINTO 'XUNTANZA' (DO RÍAS BAIXAS, CAÍÑO TINTO & MENCIA)

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

"Xuntanza" is mixed vintage (20/21) blend of 50% Caíño Tinto and 50% Mencía harvested from an average of 75-year-old vines (2024) in the Salnés Valley's Meaño area. It's on flat surface of granite bedrock and topsoil at less than 100m.

CELLAR NOTES

"Xuntanza" is whole-bunch fermented for 20 days in steel at 22°C max. Aged on lees 9 months in barrel. It is filtered but not fined.

