

THE SOURCE PEDRO MÉNDEZ GALICIA



2023 ALBARIÑO, 'PEDRO MENDEZ'

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

100% Albariño harvested from an average of 65-year-old vines (2024) in the Salnés Valley's Meaño area. It's on flat surface of granite bedrock and topsoil between 10 m- 130 meters of altitude.

CELLAR NOTES

"Pedro Mendez" is naturally fermented at 18°C for 1 month and aged on lees for 7 months in 50% steel, 25% old barrels and 25% foudre with some lots passing through malolactic fermentation. It is filtered but not fined.

