



# VIÑA MEÍN – EMILIO ROJO

RESTORING THE HISTORIC RIBEIRO



## CLIMATE

The climate of Ribeiro is particular for its strong Atlantic influence, with annual rainfall exceeding 900 liters per square meter, but marked by a strong thermal oscillation associated with inland areas. Spring frosts and high humidity are two of the problems faced by the winegrower every year..





## SOILS AND OROGRAPHY

In Ribeiro, the soils of sábrego, the local word that refers to decomposed granite, stand out. The orography of the terrain has forced, for centuries, the cultivation of vines with the help of terraces. In addition, the orography is so abrupt that within the same plot there are very different types of exposures and, therefore, different ripening periods.





## SMALLHOLDING

The traditional smallholding system of northern Spain favors a greater identity of each division of the land. The viticultural work is clearly differentiated by understanding each of these plots as its own entity.





## LOCAL VARIETIES

Ribeiro and our vineyards are a garden of varieties. Sometimes the vines are mixed in the vineyard, which is a challenge when it comes to harvesting, as it means several harvests for each plot. In other plots, each plot is cultivated with a different variety. The native white varieties we work with are: treixadura, godello, albariño, torrontés, caíño blanco, loureira and lado. The red varieties are: caíño longo, brancellao and garnacha tintorera.





## VINEGROWING

The viticulture of the project consists of the maximum respect for the vineyard. In addition, latent from its centuries of golden viticulture, there is in Ribeiro a "culture of the vine that we take advantage of in each work in the vineyard. We leave vegetation cover, we increase the biodiversity of our vineyards through the forest soil of our environment, we work with wicker for tying the vines and we are recovering native and almost lost conduction systems such as the rodriga.





## BUILDING A LEGACY

The future of the project aims at recovering historical viticultural work such as field grafting or increasing the use of the rodriga. In addition, we are preparing new facilities that are better adapted to the small-holding winemaking that we have been doing since the first vintage. At the same time, we seek to recover the genetic heritage of a millennium of work in vineyards and to protect the plant naturally against current diseases.





## READING THE LANDSCAPE

The elaboration of Viña Meín - Emilio Rojo begins with several harvests in each plot, understanding the heterogeneity of the grapes caused by their different cycles and their different orographic exposures.

Upon arrival at the winery, each variety or each zone is processed separately from the rest. For this purpose, we have multiple stainless steel, concrete and oak tanks. After separate elaboration and aging, the wine is blended to obtain the interpretation of our landscape with an immense palette of colors.







# O GRAN MEÍN

## CASTES BRANCAS

### Depth of a landscape

O Gran Meín Castes Brancas is made from the authentic Ribeiro varieties marked by the area's sábreiro soil profile. The existing smallholding is transferred to the winery, where each variety and each plot is separated from the rest to extract the maximum purity from all parts of this environment. O Gran Meín Castes Brancas aims to mark the depth of the landscape in a wine long in time.

### Varieties:

Treixadura

Godello

Albariño

Torrontés

Loureira

Lado

Caíño White

**Production:** 25,000 bottles.





# EMILIO ROJO

## Icon of the world's whites

Emilio Rojo is the expression of a plot of land that has been cared for in detail throughout its history. This wine comes from the same plot and represents the native varieties of Ribeiro. Emilio Rojo marks the pinnacle of smallholder winemaking with a character and energy that runs through the vineyard until it shows in the wine. Inimitable wine and vineyard.

## Varieties:

Treixadura

Godello

Albariño

Torrontés

Lado

Caíño White

**Production:** 5,000 bottles.





ALMA CARRAOVEJAS

Thank you very much!