

## Leirana, Areas de Arra 2019 Forjas del Salnés - 75 cl.

This wine was made for the first time in 2017. It is unique, as Rodri is the only one to make a single vineyard wine won this exceptional terroir: a 100 year-old vine planted on 3 metres of sans, 50 metres from the seaside at Arra, in Montalvo-Sanxenxo. Unique indeed.



### Vinification

This terroir is divided into 3 parcels, but only the grapes of Arreas de Arra are vinified separately. This wine stays 12 months in a large 1,500-litre foudre, then 2 more years in bottles before being put on the market. The result is astounding.



### Storage potential

Drink as from: 2024  
Best moment: 2026-2030  
Until: 2032



### To serve

Serve chilled in a large Bourgogne glass.



### Trial analysis

Pale colour. Mineral notes on the nose, very some floral undertones. It needs some more time to open up. Nice grip on the palate, with a good backbone of acidity. Mineral, salty notes dominate the long and energetic finale.

### Description domain

This is one of the smallest estates in Rias Baixas, but well known from the connoisseurs. Since 2005, the current generation, with Rodri at the helm, has been making super whites but also great reds with a typical Atlantic and Galician accent. Organic cultivation and vinification, minimal intervention. Definitely not wines for beginners.



### Wine style:

Atlantic, fresh gourmet wine



### Assembly

Albariño (100%)



### Region:

Galicia



### Appellation:

D.O. Rias Baixas



### Wine estate:

Forjas del Salnés



Biological