

Goliardo A Telleira 2023 Forjas del Salnés - 75 cl.

A very pure Albariño, made from old vines (50 year-old) on granite-sand sols, juste above sea level. Production: only 1,000 bottles.



Vinification

Hand-picked from the 1,200 plants of the vine block. Barrel-fermented in 750 litre French oak vessels, with indigenous yeasts only. Then aged in old French oak cask for 12 months.



Storage potential

Drink as from: 2024
Best moment: 2025-2027
Until: 2030



To serve

Serve cool in a large Burgundy-type glass.



Trial analysis

Light yellow colour. Exotic fruit, honey and sea breeze on the nose. Lively mineral on the palate, with a long and fresh finish.

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, powerful and mineral



Assembly

Albariño (100%)



Region:

Galicia



Appellation:

D.O. Rias Baixas



Wine estate:

Forjas del Salnés



Biological