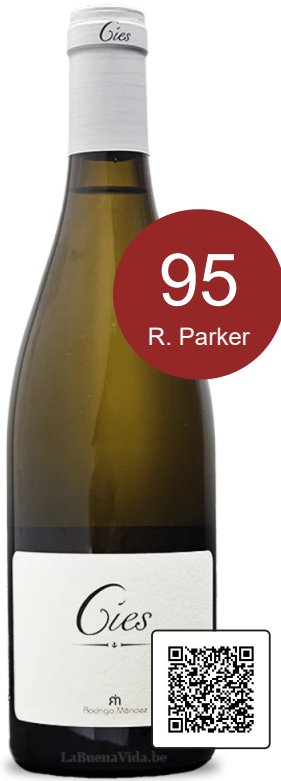


Cíes Blanco 2023 Forjas del Salnés - 75 cl.

A small side projet by Rodri Méndez of Forjas de Salnés. The wine comes from 70 year old Albariño vines planted on granite and sand.



Vinification

50% of the cuvée is aged in stainless steel tanks and 50% in vats, for 6 months. No malolactic fermentation in order to preserve the freshness and tension of the wine.



Storage potential

Drink as from: 2024
Best moment: 2025-2026
Until: 2028



To serve

Served chilled in a large glass.



Trial analysis

There is more minerality and tension here than in your average exotic fruit-driven Albariño. Very large on the palate, very long. Its good acidity will ensure that this wine can age well.

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 and crisp



Assembly

Albariño (100%)



Region:

Galicia



Appellation:

D.O. Rias Baixas



Wine estate:

Forjas del Salnés



Biological