

## Sálvora 2023 Forjas del Salnés - 75 cl.

Small side project from Rodri Méndez of Forjas del Salnés. This wine comes from 105-year-old vines planted in pergola. 3 small plots: 1 granite, 1 sandy, 1 limestone.



### Vinification

Everything is harvested manually and then fermented in old 600L barriques. Only autochthonous yeasts are used and no malolactic transformation applied.



### Storage potential

Drink as from: 2025  
Best moment: 2026-2028  
Until: 2030



### To serve

10°C



### Trial analysis

Very complex nose with a mineral impression. Slightly fuller onset than we are used to from Albariño, but this is followed by enormous tension and energy, tingling acids that give the wine tremendous length.

### 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