

*A wine that expresses the exuberance of the Ribeiro landscape and its “minifundismo”, a mosaic of pieces that make up an exceptional varietal richness as well as viticultural and cultural heritage. Harmonic and evocative.*

Body and energy. Long and precise.  
Flowers and citrus fruits in harmony.  
With a fresh nose and a round and elegant mouthfeel.

W H I T E

VIÑA  
MEIN  
2018

O VAL DO AVIA

### **A complex climate year**

2018 was a very complicated climatological year throughout the Ribeiro region. It began with a mild temperatured winter with little rain and hardly any frost in the first weeks of January. Spring brought high temperatures with a high level of environmental humidity caused by rain between April and the end of June. To mitigate the possible attacks of fungal diseases such as mildew and black-rot, we use specific preventive treatments in certain parts of the vineyard. Conditions improved from July with the arrival of dry weather and hardly any dampness. It remained that way until the harvest that took place in the first weeks of September. In general, the vintage was very good although it was reduced in quantity but not in quality.

### **Granite terraces**

The terraces on the slopes and plots of the Avia Valley, inheritance of a millenary crop, are mostly planted on “sábrego”, which is the local name used for the coarse sands of decomposed granite. This particularity, together with a microclimate marked by the



combination of various exposures between west and east of eleven small plots spread over 16.3 hectares with different orientations, are the origin of Viña Mein.

### **A special assembly**

Harvesting was done by hand and is elaborated with the traditional mixture of local grapes, with Treixadura (60%) predominant over Godello, Albariño, Loureira, Torrontés and Lado. The peculiarity of this vintage is that a very special coupage is mixed: 88% stainless steel, 10% wood and 2% concrete. 18% of the wine comes from the plots of Tega do Sal and Eiras Altas, the two “vinos de paraje” that were made separately in previous vintages and are now blended and enrich this new Viña Mein. A full-bodied and energetic wine where stainless steel and concrete have been combined with 600-liter French oak barrels and 1,200-liter oak foudres. 10-months aging on lees. Bottled in August 2019.