

Emilio Rojo 2018 is the result of smallholder viticulture. The blend of different local varieties (treixadura, lado, godello, caíño branco, albariño and torrontés) expresses the features of a unique landscape with an immense color palette. Synthesis between its 'sábrego' soil, terraced land, varying aspects and native vines. Delicate, but tense; lively, but solid: an unparalleled vineyard and wine.

A complex nose that opens with time: marked by round, citrus fruit notes and floral nuance. An energetic and elegant feel with great depth that leads to a long, full finish. An honest representation of this unique plot.



Emilio Rojo
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2018

VAL DO AVIA

A complex climatic year

2018 was a complicated year climatically for the entire Ribeiro region. It began with mild temperatures in winter, scarce rainfall and few frosts. The spring brought high temperatures with a high level of environmental humidity caused by the rainfall between April and the end of June. The conditions improved from July onwards with the arrival of dry weather and lower humidity. It remained like this until the harvest, which took place across the first few weeks of September. Although yields were lower than usual, the quality was excellent, allowing for an exceptional vintage overall.

A unique plot

Emilio Rojo's plot is located on the hillside facing the morning sun of the Avia Valley. It is a vineyard that has been tirelessly worked for over 30 years and through these efforts has shaped an iconic landscape that is defined by its perfect terraces and artisanal viticulture. The coherence between this vineyard, and all that goes with it, and the winegrower himself has allowed



for the incredible development of this plot over many years. Today, its 'sábrego' soil, smallholder viticulture culture, exposure to the morning sun and the native varieties that thrive here are the fundamental elements that make up this unique plot. A landscape represented in each bottle of Emilio Rojo year after year..

Its own style

The meticulous work in the vineyard does not stop until the moment the wine is released. The 2018 harvest was carried out by respecting the precise moment for achieving optimal ripeness in each variety, according to its location in the plot. After this rigorous hand-harvest, the different treixadura, lado, godello, torrontés and caíño blanco grapes underwent a second hand-selection at the winery sorting table. Fermentation was performed in stainless steel tanks with native yeast where the wine rested for the following 16 months.