

O Gran Meín Tinto 2019 shows the rugged environment of the Avia valley. On the journey upriver, the slopes become narrower and the forest takes over the sky. The winding path parallel to the river connects with small plots where the region's most traditional red varieties are grown: brancellao, caiño longo and garnacha tintorera. This living heritage culminates in a wine whose essence is defined by the climate of the Avia valley, known for great diurnal temperature fluctuations and its cool autumn and springtime temperatures.

Fluid and elegant. A direct, authentic expression of the freshness and vibrancy of its environment.

TINTO

O GRAN
MEIN
2019

VAL DO AVIA

A complex climatic year

The 2019 vintage began with cold and dry weather, including a few frosts. From late January until the arrival of spring, the region experienced abundant rainfall. Fortunately, a dry May prevented any serious fungal attacks on the vineyard. The summer was hot and dry, especially in August, which allowed the vines to remain in good health with no major stress until the end of the cycle. The harvest, characterized by a mix of sun and rain as is typical in Galicia, began on September 9th and was carried out slowly and meticulously until its conclusion on October 3rd. Each plot and variety are hand-harvested separately to ensure that each grape is picked at optimal ripeness.

Historic Ribeiro

Viña Meín's commitment to the classic red varieties of Ribeiro – brancellao, caíño longo and Grenache – offers a journey through the Avia valley and the history of the region. Heading upstream from the Toro plot adjacent to the winery, we find the Osebe and Ribeira plots tucked away



in the corners of this terrain. These traditional red varieties thrive in the Avia Valley's special micro-climate characterized by the Atlantic's cooling influence and great diurnal temperature fluctuations during the summer months of the growing season. It is this unique landscape and climate that allows for the revival of the historic Ribeiro style of wine that goes back centuries.

Precise winemaking

O Gran Meín Tinto 2019 is made from brancellao and caíño longo, grown in the two plots on the northernmost part of the Avia Valley, and grenache tintorera from a plot next to the winery, which together all form part of the broader Viña Meín landscape. The three plots that make up this wine are grown on terraces designed to achieve optimal ripening for each area. Individually hand-harvested then separated out for fermentation into either wooden vats or stainless steel tanks of varying sizes. After aging for approximately 9 months, this wine was bottled in June of 2020.