

O Pequeno 2020 is the result of "sábrego soil", the unique climate of the Galician interior and the traditional varieties of Ribeiro grapes used: treixadura, albariño, godello, torrontés and loureira. The work done by the team is adapted to each variety and each microclimate. This wine is a perfect interpretation of the diversity and wealth of the Avia valley with a blend of different vines endowed with the same expressive character.

A wine that is an expression of precision and production process of the Viña Meín - Emilio Rojo project. A true representation of the traditional local varieties from the Avia valley. Aromatic and attractive. Vigorous.

O PEQUENO
MEIN
2020

VAL DO AVIA

A demanding vintage

Autumn 2019 and winter 2020 were rainy but also cold. The weather was very pleasant in early spring which brought the cycle forwards by 3 weeks. At the end of April and in May there was abundant rain, which happens often in this area. This year especially, the vines required very precise management. With the arrival of summer the weather turned dry and a number of heat waves made it easier to work the land and to keep the grapes in a good state of health. Harvesting took place early, starting on 27 August and ending on 16 September. 2020 will be a vintage that will be easy for the team to remember as it was very demanding and provided them with great experience.

Unique environment

The diversity and wealth of the Ribeiro are a constant factor in the Viña Meín-Emilio Rojo vineyards. The vineyards stand all along the Avia valley, on a series of steep, complex hillsides that face in different directions, even within the same vineyard. The hallmarks of the project are the result of the “sábrego soil”, the



local varieties of grapes used and an Atlantic climate with the characteristic temperature changes of the Galician interior. O Pequeno 2020 is the result of precise vine cultivation in a terraced landscape where nature and the vine have lived in harmony for centuries.

Blend of local varieties

O Pequeno 2020 only uses traditional local varieties of grapes from its own vineyards: treixadura, godello, albariño, torrонтés and loureira. During the grape harvest each variety is picked separately and when they are at the optimum point of maturity. When they arrive at the winery, the wine is produced in separate stainless steel, oak and concrete recipients. O Pequeno is a blend of grapes from different terraces and different varieties that maintain the same expressive character. The precision with which they undertake each process is reflected in the resulting identity of this wine. After aging for about 7 months in the same recipient where fermentation took place, it was bottled in April 2021.