

EIDO DA SALGOSA



Albariño 2021

Rías Baixas, Galicia, Spain

ESTATE

In 2014, Juan, David and Manuel made their first wine as a lark. They were encouraged enough by the results that they began taking winemaking more seriously, increasing the production little by little. Now eight years into their partnership, they are still considered a “microbodega”, with a total production of less than 20,000 bottles between the two projects.

Eido da Salgosa is in Tomiño, a modestly-sized village just over the Minho River from Portugal. This is the heart of the O Rosal zone of the Rías Baixas appellation – the southernmost of the coastal growing areas. Their namesake wine is a varietal Albariño that leans into the grape’s potential to transcend the “summer sipper” category with a mid-palate richness that is balanced by hyper-articulated acidity.

WINE

100% Albariño from the Sobrada vineyard, which features soils composed of granitic sand and some clay. The grapes are pressed directly and the must is cooled and decanted for 24 hours. After the fermentation, the wine rests on the lees for four months before bottling.

WINEMAKING

Vineyard: Single vineyard (Sobrada), featuring granitic and clay soils

Variety: 100% Albariño

Fermentation: Grapes are pressed directly and the must is cooled and decanted for 24 hours

Aging: 4 months on the lees before bottling

Alcohol: 12.5%

VINTAGE

A strong quantitative vintage, noted with a long veraison period due to a cooler and somewhat wet summer. Albariño made out well, as its thicker skins can manage conditions like this well. Ideal conditions around harvest time.