

# EMILIO ROJO

2021

## Viña Meín - Emilio Rojo

### TASTING NOTES

Complex nose, with diverse and integrated aromas that reflect the environment, the varieties, the soil and the climate. Energetic and elegant feel with great density that finishes with immense depth.

### TERROIR

Just 1.2 hectares surrounded by oak and chestnut trees.  
East facing  
Altitude: 150 meters.  
Soil: "Sábrego" soil composed of decomposed granite.

### WINEMAKING

Low yield: about 6 bunches per vine.  
Manual harvest according to ripeness. Up to 4 harvests are carried out, depending on the ripeness of the vines. The ready vines are marked, and the rest are waited until the optimum point.  
Alcoholic fermentation in stainless steel tanks.

### AGEING

Aging: 12 months on lees and 18 months in bottle.

### VINTAGE

The winter of 2021 was rainy, accumulating a large amount of precipitation from the end of January to the beginning of March. Bud break came at the end of this month, combined with high rainfall, which meant that special demands had to be made on the management of each plot. Sunshine and warmth appeared at the end of July, facilitating optimal development of the vineyard. The year was heading towards an uncomplicated harvest until several days of rain in September made harvesting difficult. Both in the vineyard and in the winery, all the grapes were selected cluster by cluster to ensure the exact ripening point and maximum quality in the winemaking process. The harvest was carried out over four days: September 6, 12, 18 and 22. 2021 was a turning point in the production of Viña Meín - Emilio Rojo as it achieved the desired balance in the vineyard and showed the essence of future vintages.



VARIETIES:	Treixadura, albariño, godello, torrontés, caiño blanco, lado y loureira
PRODUCTION:	2.000 bottles
APPELLATION:	DO Ribeiro
VITICULTURE:	Sustainable, organic and byodynamic
ALCOHOL:	13%

95- James Suckling  
95- Vinous  
96- Parker  
93- Tim Atkin

*"Tense, medium-bodied and creamy, it finishes with hints of fruit and herbs, showing slight grip from skin contact"*

Joaquín Hidalgo  
Editor Vinous Antonio Galloni