

MAIOR DE MENDOZA

ON LEES

Vintage 2018

SINGULAR VINEYARDS

Origin of the grape

Cultivated in privately-owned vineyards located near the Atlantic Ocean in the subzone of the Salnes Valley within the D.O. Rias Baixas.

The vines were planted long before the creation of the D.O. in what was the largest Albariño plantation at the time.

The soils are sandy and granitic. A traditional Pergola system is used with wide corridors for ventilation, and two vines per post for natural self-regulation.

The 2018 Vintage

As always sustainable farming is practised. No herbicides, insecticides or environmentally damaging products are used. Everything is done by hand. Pruning took place during the months of December and January. After the flowering in June, surplus shoots were trimmed. Throughout the summer the vines were thinned, and excessive individual branches were pruned. During the ripening period a detailed plot analysis kept a close eye on acidity and sugar levels in the grapes. The harvest took place between September 19th and 29th, when the optimum level of maturity was achieved for each plot.

Elaboration

Grapes were collected in individual 20 kg boxes; cold pellicular maceration was carried out for an average of 10 hours.

21 days fermentation at controlled temperatures of between 16°C-18°C with indigenous yeast.

Further lees ageing for a minimum of 3 months, with battonage.

Tasting

Straw-yellow colour, with a slight greenish hue, limpid and shiny.

High aromatic intensity, with notes of white flowers, orange blossom, balsamics, citrus (lime, tangerine), bone fruits (peach, medlar, paraguayan), white fruits, lychees and fine lees.

In the mouth is fresh, with good acidity, fatty and unctuous, with volume, very fruity, creamy, long and balanced.

Recommendations

Storage temperature should not exceed 18° or 20°C and should never be exposed to the sun, avoiding in all cases sudden changes of temperature.

Perfect with tapas, shellfish, fish, rice dishes, white meats and oriental cuisine.

Serving Temperature: 10 to 12°C.



Alcoholic content: **13 % by volume**

Total acidity: **6,7 gr/l (in tartaric)**

Residual sugar: **2,9 gr/l**

Supplied in: **Cases of 6/12 bottles**

Elaborated and bottled by:

Maior de Mendoza, S.L.

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Bottle capacity:

150 cl. (Magnum)

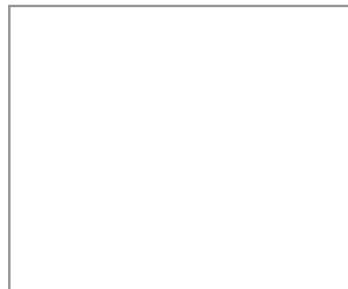
75 cl.

50 cl.

37,5 cl.



Distributed by:



Maior de Mendoza was the first on lees brand of the D.O.Rías Baixas. Pioneer in this winemaking in the area, based on old sustainable vineyards, worked manually. Today true to this philosophy, all grapes come from these same vines for a wine responding to the varietal profile but with a great evolution and improvement in the bottle.

Specialized press and the most important world wine contests, confirm this double soul:

It is one of the **most awarded Albariños** in the history of Rías Baixas. **Best Spanish White Wine** in the **International Wine Challenge**, **Great Gold Medal Concourse Mondial de Bruxelles** (one of the best 14 best whites in the world), Best Spanish White in its category in the Spanje Mooiste Wijnen in Holland, Great Gold Medal and various medals in the world's only contest that evaluates the evolution of Albariños, the vintage tasting organized by the D.O Rias Baixas, where in the last edition was the most outstanding winery.

Awarded year after year in competitions of the prestige of Mundus-vini, Decanter, Vinalies, Challenge International du Vin, Concours Mondial de Bruxelles, Bacchus, World Selections of Canada, International Wine Challenge, Wine Master Challenge, China Wine & Spirits Award, Albariños al Mundo, Cata de las Añadas, Mezquita Awards, Sommelier Wine Awards, Citadelles du Vin...among many others.

Different articles and vertical tastings remark that evolution: **Decanter** magazine stands out Maior de Mendoza among its best wines with 94 points; The **Peñin group** after conducting an old vintages blind tasting of all Galician D.O's in 2016, selected 4 of our wines between the 30 best Rias Baixas, highlighting MDM on lees 2008. Enrique Caldach wrote "**The grandeur of Albariño**" an article dedicated to Maior de Mendoza, describing as spectacular and magnificent its evolution and its vertical tasting a genuine demonstration of strength, recommending to save bottles for years. Andres Proensa in **Planeta Vino** 2017 published a vertical tasting, rating Maior de Mendoza on lees 2012 95 pts, the 2013 94 pts, 2009 93 pts and 2014 92 pts. **J. F. Cuesta** titled a Maior de Mendoza vertical tasting "**Albariño greatness**", cataloguing some vintages as a "cult wines".

During **2018** received 94 points in the **Proensa Guide**, 93 Din Vin guide, 92 Mi Vino, 91 **Peñin Guide** with 5 stars, best quality/price and 90 points **James Suckling**, in the Galician Wine Guide was Gold medal, where it has repeated the maximum distinction in many occasions.

In **2017** received 93 pts in the Peñin Guide, was chosen in the **Honor roll of the best wines of Spain Gourmets Guide** with 92 points, 92 points **ABC Guide**, Guide of the 365 Best Spanish Wines, 91 points Vivir el Vino, 90 points **Proensa Guide** and Vino Cotidiano Guide.

In **2016** was 92 points Honor roll of the best wines of Spain Gourmets Guide, 92 points in the ABC guide and in the guide of the 365 Best Spanish Wines, 91 points Peñin Guide with 5 stars 91 points **Best Buy** and **Galician Year's Best Wine & Spirits**, Honor roll of the best wines of Spain Vino Cotidiano Guide with 90 pts and 90 points **Wine Enthusiast**.

In **2015** was 94 points honor roll of the Best wines of Spain Gourmet Guide, 91 points Proensa Guide, Vino Cotidiano guide, Sin Mala Uva Guide, Wineextrem Guide. One of the only 3 Albariños at the **Hachette Guide of the 1000 Best wines in the world**, where we have been the most selected Galician winery in the past years and described as "one of the pearls of the Spanish vineyard".