



ORIGIN

Ribeiro, Galicia, Spain.

VARIETIES

Mostly Treixadura with Lado, Albariño, and Torrontes.

VINEYARD

The vines for this wine are from around Arnoia, the same town as Luis's winery. The soils here are decomposed granite and sand. The fruit of the oldest and lowest yielding vines is used for the Escolma ('selection' in Gallego), from parcels on terraces on the steep hillsides above the Arnoia and Miño rivers.

VINIFICATION METHOD

Each of the many plots is harvested by hand, destemmed and fermented with native yeasts in used French oak barrels, then raised in the same vessels for 12 months on the fine lees. Bottled after gentle clarification with bentonite and mechanical filtration, with a small addition of SO₂. Viña de Martin Escolma is aged in bottle for 3 years before release.



LUIS ANXO RODRIGUEZ VAZQUEZ

VIÑA DE MARTIN ESCOLMA

PRODUCER PROFILE

As a passionate son of Ribeiro, Luis Rodriguez is one of the most knowledgeable winegrowers in Galicia. He studied enology and philosophy in Madrid, took the time to visit many of Europe's great wine regions, and even served as the president of the Ribeiro D.O. for many years. Over time, Luis has accumulated just under 6 hectares scattered over nearly 200 micro-plots primarily located in the town of Arnoia, a village with some of the steepest south-facing vineyards in Ribeiro. Here the soils are decomposed granite with sandy topsoil. Luis's vines range from 10 to 50 years old, with many of them being planted by Luis himself. The tiny adega that Luis works in was built by his grandfather and is called Viña de Martín, named after the first vineyard that he took over from his uncle Martín. Luís works with a mixture of temperature-controlled equipment and a variety of sizes of oak barrels, with a small amount of new barrels reserved for the top Escolma wines that are only made in certain vintages. All fermentations are carried out with native yeasts. He uses judicious amounts of sulfur during the winemaking process to avoid oxidation. The white wines are aged on the lees.