

Luis Anxo Rodriguez Vasquez

Vintage Guide

Luis Rodriguez has been making wine in Ribeiro since 1988. Based in his hometown of Arnoia, his work has been influential in restoring the region's reputation for quality wines. Starting with a single vineyard inherited from his uncle Martin, Luis has grown his holdings to include many of the best microparcels of old vines in the villages of Arnoia and Ribadavia.



Viticulture in Ribeiro is a struggle against humidity, and thus mildew. Vintages are highly variable. This guide offers a brief overview of the 2014-2021 vintages.

2021 A warm spring was followed by an unusually cool and wet summer in 2021. The resulting wines are delicate and high in acidity compared to other recent vintage.

2020 A very difficult vintage. High temperatures, copious rain, and intense humidity were only salvaged by cooler nights and careful vineyard work. Intense, fruit forward wines.

2019 2019 featured warm weather and lower-than-average rainfall: yields were up compared to 2018, and the resulting wines are structured and show great purity of fruit.

2018 The 2018 vintage is remembered in Ribeiro for especially difficult struggles with mildew in the spring that reduced quantities, but the unaffected grapes were of very high quality.

2017 Spring frosts and late summer hail reduced quantities and seemed to bode poorly for the 2017 vintage, but warm, dry weather allowed growers to leave grapes to hang until early October. A powerful vintage with excellent fruit character.

2016 Despite struggles with mildew in the spring and substantially lowered quantities, a dry harvest period lasting until the end of September led to classic wines in 2016.

2015 An outstanding vintage. 2015 featured mild, dry weather in the growing season, warm days and cool nights in the summer and fall, and decent yields.

2014 2014 was a difficult vintage, marked by harvest rains and reduced yields. The year's wines are remarkably delicate.

RIBEIRO is centered around the place where the Avia and Arnoia rivers flow into the Miño, upstream of Rías Baixas and the Atlantic and downstream from Ribeira Sacra. The area was historically one of the main centers of Galician viticulture, and was the first D.O. in Galicia. Viticulture in the area is characterized by ancient terraces built into the slopes of the area's river valleys. The soils are predominantly granitic bedrock beneath decomposed sandy soils (known locally as *sábrego*). The main struggle locally is with humidity: the valleys are warm and the air is wet.

Luis Rodriguez is based in the small village of Arnoia, his hometown, where the Arnoia river meets the Miño. The vineyards here are particularly steep and nearly all south-facing: a combination that makes them capable of producing concentrated, elegant wines. The area is also the home of the rare Lado grape variety, which lends acidity and balance to Treixadura-dominant white wines.

