

LA CAÑA NAVIA

BODEGAS LA CAÑA
D.O. RIAS BAIXAS

JORGE ORDÓÑEZ
SELECTIONS



History

Jorge Ordóñez first travelled to Rias Baixas in the late 1980's, before the D.O. was officially founded. Searching for new and unheralded regions and producers to represent in the United States, he discovered a region with a rich viticultural history. The most intriguing grape he found was Albariño, a grape typically planted in family's backyards on granite pergolas that produced extremely small berries. He learned that this variety had been planted in Rias Baixas for centuries, but was all but forgotten and barely replanted after the phylloxera. His fondest memory of this first trip was having lunch at a local shellfish restaurant, when the owner brought him an unlabeled bottle to try. The wine was beautifully marine, saline, and acid – complemented by rich, ripe, and round flavors of rich citrus and stone fruit. The wine had spent two years ageing sur lie in 1000L chestnut foudres prior to bottling. Apparently, it had come from a small backyard family vineyard of Albariño. This was the traditional style of wine produced in the region before the commercialization of the D.O. Beginning in the early 1990's, Jorge became the first exporter of Albariño from Rias Baixas to the world, introducing not only the United States, but Spain (where the grape was mostly unknown) what is now considered by many to be the country's finest white grape. Bodegas La Caña was founded in 2007 with the goal of continuing the region's tradition of producing serious wine. As one of Spain's fastest growing D.O.'s, it is unfortunate that many producers have abandoned serious vineyards and authentic winemaking for a more commercial style. La Caña champions the old, traditional style of Albariño.

Vineyard

Bodegas La Caña is located in the Valley of Salnés, Rías Baixas' first sub-appellation, and the most maritime and northwestern sub-zone of Rias Baixas. The winery is located in a small village called Zamar, which overlooks the Ría de Arousa, and the main town known as Vilagarcía de Arousa. La Caña Navia is produced from the winery's two oldest plots, planted in 1968 and 1972. Planted in 1968, Iglesias del Xil is a tiny vineyard surrounding an 18th century granite monastery at higher altitudes overlooking the Ría. La Playa, as its name suggests, was planted in 1972 on a beach, about 15 feet from the ocean. The salty, marine profile of the wine from this vineyard is stunning. As with all of Grupo Jorge Ordóñez's vineyards, both vineyards are dry farmed and cared for without the use of pesticides, fungicides, and herbicides, in the most traditional ways possible.

Winemaking

100% of the wine is fermented in first, second, and third use French oak Burgundian puncheons (500L) and demi-muids (600L). The wine is aged sur lie for 10 months before bottling. The goal is to produce a serious wine – not a commercial one. Sur lie ageing adds an ageability, seriousness, and structure to the profile of the wine. The use of oak is not to impart any flavor, but to provide the perfect vessel for sur lie ageing. Slight micro-oxygenation through the barrels prevents the risk of reduction that a winemaker runs with stainless steel sur lie ageing. A very Burgundian style of Albariño.



Press

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| 2014 | 93pts | Josh Reynolds | Vinous |
| 2013 | 92pts | Josh Reynolds | Vinous |
| 2012 | 92pts | Robert Parker | Wine Advocate |