

# La Caña

## Albariño

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 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. Beginning in the early 1990's, Jorge became the first exporter of Albariño from Rias Baixas to the world, and introduced not only the United States, but Spain (where the grape was mostly unknown) to 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 is famous for producing serious 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. Bodegas La Caña owns vineyards and buys grapes from a collection of growers that the winery has long term contracts and relationships with. The Valley of Salnés is Albariño's original area of cultivation, and as a result, has the oldest clones and most authentic flavors of any region. The resulting profile of the wine is dominated by a saline, maritime, seaweedy quality that is balanced by rich flavors of ripe citrus. The saltiness is the result of the vineyards' proximity to the ocean. The vineyards are planted on granite pergolas in the traditional method, which increases air drainage, helping the grapes stay healthy in this humid region. As with all of Grupo Jorge Ordóñez's vineyards, the vineyards are dry farmed and cared for without the use of pesticides, fungicides, and herbicides, in the most traditional ways possible.

### Winemaking

70% of the wine is fermented in stainless steel tanks and 30% is fermented in neutral (up to 10-year-old) French oak Burgundian puncheons (500L) and demi-muids (600L). All the wine, including the stainless steel fermented juice, is aged sur lie for eight months before release. 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.



### Press

2015	90pts	Thomas Matthews	Wine Spectator
2015	90pts	Michael Schachner	Wine Enthusiast
2015	90pts	Robert Parker	Wine Advocate