



BENITO SANTOS

Galicia, Spain

Benito Santos is a central figure in the modern history of Albariño and the Rías Baixas D.O. He began working in his grandfather's vineyards in the 1930s and made wine for serving in his bar – wines that repeatedly won prizes in the annual Fiesta de Albariño in Cambados. He was instrumental in the creation of the Rías Baixas D.O. in the 1980s. The current owners now farm three vineyards in the Val do Salnés subzone of Rías Baixas, each of which is next to and named after an ancient church: Saiar, Bemil, and Xoan. All of the vineyards are now certified organic – a rarity in rainy, mildew-prone Rías Baixas – and winemaking uses only native yeasts and minimal sulfur. Benito Santos wines are salty, mineral, and structured, with ample fruit but none of the overly tropical flavors of many industrially-produced Albariños.



“Pago de Xoan” Albariño 12/750ml

Viñedo de Xoan is the original Benito Santos vineyard, planted in 1930-1932. It's half a hectare in size, and located right next to the bodega, in Vilanova de Arousa. The vineyard is 500 meters from the Atlantic Ocean, and there's always a particularly briny character to this wine. The vines are ungrafted and pergola-trained (the traditional method in Galicia). Soils are granite-based, which is the most common soil type in the appellation. Xoan spends eighteen months on the lees before bottling.

Technical Specifications

Product Type: White Wine

Appellation: Rias Baixas

Varietal: Albarino

Farming Type: Sustainable