



2018 Emilio Rojo

Rating

(94 - 96)

Release Price

\$70 - 80

Drink Date

2021 - 2028

Producer: Emilio Rojo

From: Spain , Galicia , Ribeiro

Reviewed by

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Color: White

Type: Table

Sweetness: Dry

Type: Table

Variety: Proprietary Blend

Even if it's still too early, I'll write a little about the 2018 Emilio Rojo, because you never know when you're going to be able to encounter these wines again. This comes from a year with very high acidity and some malic acid, which Emilio keeps, as "there's no need to put the wine through malolactic." It took some 12 days to start fermenting. "And I was getting worried," Emilio said. "But it finally took off and was dry in no more than seven days." Fermentation is at 22 to 23 degrees Celsius, not too cold, so it develops aromas and is done with indigenous yeasts. This is still an infant, with all the lees, cloudy, with pure and clean aromas that remind me of the 2017, with a balsamic touch. The palate reminds me of the 2016, with pungent flavors and bright acidity, perhaps one of the freshest years to date. This won't be bottled for over one year, so we'll have to see how it develops. However, it looks like another triumph from Mr. Rojo, who seems to have been on a roll since 2014.