

## WINEMAKER ROGER FERNANDEZ

### *Bodegas Vionta*



#### **Describe the sub-region where your winery is.**

Bodegas Vionta is located at the entrance of the Ría de Arousa (RIA) in the sub-region of the Salnés where the vineyards and the estuary merge. It is a small holdings area, and plots that produce only 1,000 or 5,000 kilos surround the winery. From its lounge, located in a separate space, you can enjoy the wonderful scenery of the estuary with its islands and the anarchic situation of the small vineyard plots that define the landscape of the Salnés. From the waters that bathe this estuary come the best shellfish of Galicia and Spain. The area's great diversity of small restaurants allows us to enjoy this delicacy offered by the RIA. Walking around we can miss the paths that intertwine the vineyards, which follow the riverbed, and where we can see several stone mills. There are also towns of fishing tradition, including Cambados and Combarro. The latter is very famous for its horreos (long narrow grain stores, or granaries, used to protectively hold and ripen all forms of grain and farm produce).

#### **Share a memorable story from harvest.**

I have many anecdotes working at Vionta, but what I focus on most is my relationship with winegrowers. I am very proud that winegrowers have been accompanying us over the years. We must remember that we are in the area of small holdings where winemakers do not have good systems for transporting grapes. The easy thing to do would have been to leave the area, but the good and close relationship created with them has made them feel part of the project.

#### **What inspires you?**

Every time you uncork a bottle of Vionta we are transported to a complex world where the vines and estuary merge. The traditional winemaking allows the characteristics of the Albariño grape to find its maximum expression and the best citrus notes.