

Dominio do Bibei,
`Lacima` Red Ribeira Sacra 2017
Ribeira Sacra, Galicia, Spain



Grape Varieties	72% Mencia
	26% Brancellao
	1% Mouraton
	1% Souson
Winemaker	Paula F Trabanco
Closure	Natural Cork
ABV	13.5%
Acidity	5.1g/L
Wine pH	3.62
Bottle Sizes	75cl
Notes	Vegetarian, Practising Biodynamic, Practising Organic, Vegan

PRODUCER

Since his first vintage in 2001, Javier Dominguez's Dominio do Bibei has been widely acknowledged as the driving force behind the emergence of quality wines in Spain's historic Ribeira Sacra. His family bought land in the Bibei valley, Ribeira's most easterly sub-region, and today they own a 140 hectare estate, of which 45 hectares are planted to vines. Since then, he has worked tirelessly to revive the region and its indigenous vines, undertaking what is known locally as 'heroic viticulture'. There are far easier places to make wine than in Ribeira Sacra. But Javier Dominguez, along with his consultant winemakers, Priorat's Sara Pérez and René Barbier, are united in a common belief in this spectacular landscape, its ancient character and, most of all, its capacity to produce Spain's most distinctive wines.

VINEYARDS

Vines are grown at varying altitudes from 300 to 700 metres, with loamy-sandy soils with an abundance of disaggregated shales and slates as well as granite. The vines are low yielding, trained to the goblet system and aged between 60 to 110 years old. The region's Atlantic climate, with an average annual rainfall of 700mm mostly concentrated in the winter and spring months, helps retain freshness and acidity in the fruit.

VINTAGE

2017 was an extreme and challenging vintage, influenced strongly by catastrophic late spring frost and storms. Winter was unusually warm, with temperatures of 22°C bringing budding forward. Harvest was one of the earliest on record at Bibei Valley and was carried out during only one month, as opposed to two.

VINIFICATION

The grapes were hand picked in 10kg cases from the 24th of August until the 13th of September. First bunch selection took place at the vineyard, followed by cold storage for 24 hours, followed by further sorting grape by grape at the winery. The grapes were then destemmed and fermented using wild yeast in 500 litre French barrels, with daily punch downs and long post-fermentation maceration. The wine was aged for 18 months in French barrels (between 2 and 4 years old) and then aged in bottle for a minimum of 16 months.

TASTING NOTES

Beautifully shiny in the glass, this wine is a medium ruby colour, almost light purple at the edges.

On the nose, this wine has floral notes of rose petals and fresh fruits such as strawberries. There is also a hint of spice, with mineral, stony elements. This wine is medium-bodied and savoury, displaying a juicy mouthfeel and a lively acidity that leaves flavours lingering on the palate. The tannins are powerful and grippy but very, very fine. A really creamy oak character comes through on the finish.