

Dominio do Bibei,
`Lalume` White Ribeiro 2018
Ribeiro, Galicia, Spain



Grape Varieties	98% Treixadura 2% Albariño/Alvarinho
Winemaker	Paula Fernandez Trabanco
Closure	Natural Cork
ABV	13.5%
Residual Sugar	1.74g/L
Acidity	5.69g/L
Wine pH	3.38
Notes	Vegetarian, 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 200 to 700 metres, scattered across a large, north-facing hillside with schist and granite soils, flecked with slate, quartz and iron. The vine age varies between 10 and 30 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. The summer and autumn are drier, with a large diurnal range.

VINTAGE

A late cycle year. the 2018 vintage began with a considerable amount of rainfall, leading to an extremely wet winter and spring. Rainfall during the growing season was above average, accumulating throughout the spring. The cold and rainy weather continued throughout May and June leading to a late flowering of the vines - and putting more pressure on vine care. Mildew was persistent and forced to redouble efforts with the arrival of summer storms. The good summer was followed by a stunning autumn, and ultimately a successful harvest.

VINIFICATION

The grapes were hand-picked and sorted in the vineyard, destemmed and crushed, with the vineyard parcels vinified separately based on zone, soil type, and elevation. Fermentation using indigenous yeasts took place in a mix of 600 litre new and old barrels, 1200 and 2400 litre casks, ovoid concrete tanks and 2000 litre stainless-steel tanks. The wine did not undergo malolactic fermentation to preserve the natural flavours of the grapes. The wine was then aged on fine lees in 12,000 litre stainless-steel tanks.

TASTING NOTES

The 'Lalume' has aromas of white stone fruit, floral notes and honeysuckle. On the palate, it is precisely textured with good acidity and a long finish.