

Dominio do Bibei,  
**`Lacima` Red Ribeira Sacra 2018**  
Ribeira Sacra, Galicia, Spain



Grape Varieties	<b>75% Mencia</b>
	<b>20% Brancellao</b>
	<b>3% Souson</b>
	<b>2% Mouraton</b>

Winemaker	<b>Paula Fernandez Trabanco</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>1.6g/L</b>
Acidity	<b>5.39g/L</b>
Wine pH	<b>3.5</b>
Bottle Sizes	<b>75cl</b>

## 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, in 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 61 to 111 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

The 2018 vintage started with a cold winter with snow coming earlier than normal at the beginning of December. Spring was also cool and the vines' growth cycle was delayed with budding taking place in the third week of April. Summer brought high temperatures but also regular summer storms, causing persistent mildew stress in the vineyards requiring careful management to reduce the disease pressure. The hot summer brought ripening closer to a normal schedule and the fruit was harvested from the end of September.

## VINIFICATION

The grapes were hand picked in 10kg cases from the 30th of September until the 17th of October. 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 indigenous yeasts in 500 litre French barrels, with daily punch downs. Once finished, the wine was cooled to temporarily stop the malolactic fermentation which then took place spontaneously in 300 litre French oak barrels. The wine was aged for 24 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 fine. A creamy oak character comes through on the long finish.