

Dominio do Bibei,
 `Lalama` Red Ribeira Sacra 2020
 Ribeira Sacra, Galicia, Spain



Grape Varieties	85% Mencia 5% Souson 4% Mouraton 4% Brancellao 2% Alicante Bouschet
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Winemaker	Paula F. Trabanco
Closure	Natural Cork
ABV	14%
Residual Sugar	1.2g/L
Acidity	4.67g/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 degrees of elevation, between 300 to 700 metres above sea level, and are scattered across a large, north-facing hillside with schist and granite soils, flecked with slate, quartz and iron. The vine age varies between 25 and 100 years old and on average produces between 1 and 1.5kg of grapes. 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

The 2020 vintage began with healthy water reserves. Winter was very dry but mild. Spring began with abundant rainfall, which, alongside average temperatures, allowed the vines to bud under favourable conditions. May was warm with little rainfall, resulting in good vine health and many clusters. Cool weather in June slowed vine development but a very hot July helped to balance the growth. Summer saw some storms which luckily caused minimal vineyard damage. Rain refreshed the soil at the beginning of véraison, and harvesting conditions were favourable which resulted in healthy grapes with balanced ripeness.

VINIFICATION

The grapes were hand picked in 10kg cases. The first selection took place at the vineyard, then the grapes were stored at cold temperatures for 24 hours, followed by further sorting in the winery, grape by grape. The grapes were then destemmed and vatted by a gravity-led system. Cold pre-fermentation maceration took place for 2 days, followed by fermentation with indigenous yeasts in French wooden tanks (25-45 hL). Punch downs were carried out daily, and long post-fermentation maceration took place. Manual run off and spontaneous malolactic fermentation then took place in French barrels. The wine was then aged for 18 months in French oak barrels followed by at least 12 months ageing in bottle.

TASTING NOTES

'Lalama' has a vibrant and slightly spicy nose brimming with aromas of ripe black cherries, blueberries, dark plummy fruit and a touch of wild strawberry. These crunchy fruit aromas are contrasted beautifully by the peppery spices, some toasty oak notes and a warm mocha character. The wine is a dark red colour with youthful ruby reflections. The palate is fresh and texturally inviting.

