

Dominio do Bibei,  
 `Lapola` White Ribeira Sacra 2021  
 Ribeira Sacra, Galicia, Spain



|                 |  |
|-----------------|--|
| Grape Varieties | <b>83% Godello</b><br><b>10% Albariño/Alvarinho</b><br><b>4% Treixadura</b><br><b>3% Doña Blanca</b> |
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|                |                                 |
|----------------|---------------------------------|
| Winemaker      | <b>Paula Fernandez Trabanco</b> |
| Closure        | <b>Natural Cork</b>             |
| ABV            | <b>13.5%</b>                    |
| Residual Sugar | <b>1.88g/L</b>                  |
| Acidity        | <b>5.79g/L</b>                  |
| Wine pH        | <b>3.22</b>                     |
| Bottle Sizes   | <b>75cl</b>                     |
| Notes          | <b>Vegetarian, Vegan</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 400 - 750 metres on sandy granite soils with fine grit and quartz schist. The vines are aged between 14 and 100 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

The 2021 vintage was a challenging year, beginning with an unusual major snowstorm called Filomena sweeping the region. While the vineyards were not covered in snow, the soil was frozen like never before. Growth was slowed due to unstable temperatures and precipitation which caused some concern around potential mildew development. Significant work was required in the vineyard to maintain vine health, and leaves were stripped to allow for ventilation and light. Meticulous work was carried out to ensure the fruit was picked at optimal ripeness. The result of this cold vintage is a wine that radiates juiciness with great tension and a savoury finish.

## VINIFICATION

The grapes were hand picked into 10kg boxes and sorted in the vineyard, with each vineyard parcel vinified separately. The fruit was cold settled for 24 hours prior to being pressed and racked. Fermentation using indigenous yeasts took place in a mix of six-hectolitre barrels, 12 and 24 hectolitre casks and seven hectolitre ovoid concrete tanks. The wine was then racked into a mixture of 600-litre French oak barrels and 1,200 and 2,400-litre Austrian oak foudres of various uses on fine lees for seven months. The second part of the ageing process was performed in ovoid concrete tanks for natural stabilisation. The wine was aged for a total of 12 months before bottling.

## TASTING NOTES

The nose is complex with vibrant aromas of citrus, wild herbs and a distinct minerality. The palate is deep and precise, with excellent acidity and creaminess from the lees contact. It will continue to develop over the next three years.