

Dominio do Bibei,  
`Lalume` White Ribeiro 2020  
Ribeiro, Galicia, Spain



Grape Varieties	<b>87% Treixadura</b> <b>10% Albariño/Alvarinho</b> <b>3% Godello</b>
Winemaker	<b>Paula Fernandez Trabanco</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>2.2g/L</b>
Acidity	<b>5.6g/L</b>
Wine pH	<b>3.33</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

The grapes for Lalume come from different vineyards across the Avia valley, as well as the Arnoia and Miño valleys. Each vineyard benefits from different exposures, and varying altitudes from 250 to 700 metres. The most prevalent soil type is decomposed granite called "Sábrego" in the Ribeiro wine region. The vines vary in age from 14 to 32 years.

## VINTAGE

The 2020 vintage was a very challenging year, with every stage of vine development taking place earlier than usual. A very wet year, plus warmer spring temperatures provided ideal conditions for mildew, although ultimately this impacted more on yield than quality. Harvest was particularly challenging, with rain forcing pickers to break throughout. With careful vineyard management, the resulting fruit was of excellent quality.

## VINIFICATION

The grapes were hand-picked into 10 kg cases. The fruit was sorted once in the vineyard, and a second time upon arrival at the winery. The grapes were cooled overnight before being whole bunch pressed. Each parcel was vinified separately. The wine was fermented using only indigenous yeasts in a combination of used barrels, oak foudres, concrete eggs, and stainless steel tanks. The ageing process began in each fermentation vessel. The second half of the ageing process was carried out in stainless steel tanks in contact with fine lees.

## TASTING NOTES

The 'Lalume' has intense aromas of white stone fruit leading into floral notes and a smattering of fresh herbs. The palate is dense with a lovely acidity and soft and oily texture. The finish is long and dry.