Rafael Palacios,

`Sorte Antiga` Valdeorras Godello 2022

Valdeorras, Galicia, Spain



Grape Varieties	**100% Godello**
Winemaker	**Rafael Palacios Muro**
Closure	**Natural Cork**
ABV	**13.5%**
Residual Sugar	**1.5g/L**
Acidity	**7.25g/L**
Wine pH	**3.12**
Bottle Sizes	**75cl**
Notes	**Vegetarian, Practising Biodynamic**

PRODUCER

Since starting his own winery in 2004, Rafael Palacios has fast become one of Spain's pre-eminent producers of white wine. His 32 parcels of Godello, which are spread over 38 hectares in the Val do Bibei in Valdeorras, Galicia, produce some of Spain's most interesting white wines. The vines are planted on steep hills turned into terraces buttressed by stones. Rafa's viticulture is sensitive to the fragile nature of these old terraces, and he has adapted his approach to ensure these magnificent structures are preserved. His viticulture is low intervention, with some of the older plots (or 'sortes' in Galician) being farmed biodynamically.

VINEYARDS

The 'Sorte Antiga' is sourced from a single vineyard, located in the heart of the Bibei Valley. The 0.24 ha parcel of bush vine Godello was planted in 1920, making it the oldest and most unique vineyard owned by Rafael Palacios, as its name suggests. The site's northerly aspect and high altitude (680 metres above sea level), slows ripening and contributes to the wine's complex aromatics and bracing acidity. The shallow soils are made from decomposed granite and are sandy in texture. A covering of straw is used to protect the topsoil, enrich its organic matter and retain water. Planting density is very low. The vines' age and poor soils ensure low yields of intensely flavoured grapes that mature very well phenolically, imparting rich texture in the wine. The site is farmed biodynamically.

VINTAGE

The 2022 vintage saw considerable drought throughout the growing season. High temperatures throughout the majority of the vegetative cycle resulted in a lack of disease pressure, which positively affected grape development and allowed the fruit to become incredibly expressive. Some rain did arrive in September which resulted in a delayed harvest so the additional water would not affect the balance of the fruit. The old vines withstood the extremely hot and dry conditions of this vintage excellently.

VINIFICATION

'Sorte Antiga' was vinified traditionally with fermentation taking place on its skins and in open oak vats using indigenous yeasts, to enhance the Godello's rich texture and aromatic complexity. Fermentation was followed by a gentle and quick press. The wine was then aged for 12 months on its fine lees in fourth fill French oak barrels.

TASTING NOTES

Traditional in style, this wine is reminiscent of 'brisado' (orange) wines. On the palate, this wine expertly balances a concentrated fruit core with a pithy texture. The great length, racy acidity and refreshing saltiness combine to result in a complex and age worthy wine.