

Dominio do Bibei,
`Lalama` Red Ribeira Sacra 2021
Ribeira Sacra, Galicia, Spain



Winemaker	Paula F. Trabanco
Closure	Natural Cork
ABV	13%
Bottle Sizes	75cl
Notes	Vegetarian, 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 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.

VINIFICATION

The grapes were hand picked into 10kg cases. The first selection took place in the vineyard, followed by further sorting on arrival at the winery. The grapes were then destemmed and vatted by a gravity-led system. Cold pre-fermentation maceration took place, followed by fermentation with indigenous yeasts in French barrels. Punch downs were carried out daily, and post-fermentation maceration took place for several days. Manual run off and spontaneous malolactic fermentation then took place in French barrels. The wine was then aged in French oak barrels followed by a period of 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.