

Dominio do Bibei,  
`Lalume` White Ribeiro 2022  
Ribeiro, Galicia, Spain



Grape Varieties	<b>85% Treixadura</b>
	<b>8% Albariño/Alvarinho</b>
	<b>4% Godello</b>
	<b>1% Loureiro</b>
	<b>1% Torrontes</b>
	<b>1% Caño Blanco</b>

Winemaker	<b>Dominio do Bibei</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>2.6g/L</b>
Acidity	<b>5.8g/L</b>
Wine pH	<b>3.27</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Practising Biodynamic, Practising Organic</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 16 to 35 years.

## VINTAGE

The 2022 vintage commenced with significant rainfall in October and November, followed by above-average winter temperatures and extended dry periods that anticipated one of the hottest summers on record. Spring brought cold, unstable conditions with minimal precipitation, causing delayed and irregular budding across vineyard sites. From this point forward, the region experienced one of the warmest and driest growing seasons in living memory, with continuous heat waves from mid-May through summer months accompanied by critical water shortages. Despite these extreme climatic conditions, grape development proceeded favourably. The harvest commenced in early September with completely healthy fruit, ultimately producing wines of exceptional depth and intensity while retaining notable freshness.

## 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

Aromas of white peach, nectarine, honeysuckle, and herbs. On the palate, it is medium bodied with a lightly oily texture, balanced by a zesty acidity and a long finish.