

Dominio do Bibei,
`Lalama` Red Ribeira Sacra 2022
Ribeira Sacra, Galicia, Spain



Grape Varieties	85% Mencia
	7% Brancellao
	4% Alicante Bouschet
	4% Other Native Red Varieties
Winemaker	Dominio do Bibei
Closure	Natural Cork
ABV	13.5%
Residual Sugar	1.7g/L
Acidity	5.1g/L
Wine pH	3.62
Bottle Sizes	75cl
Notes	Vegetarian, Practising Biodynamic, Vegan, Practising Organic

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 2022 vintage began with heavy autumn rainfall, followed by a mild, dry winter that preceded one of the hottest summers on record. Cool, unsettled spring conditions delayed and uneven budburst, before an exceptionally warm and dry season took hold from mid-May, marked by prolonged heatwaves and water stress. Despite these extremes, grape development was successful, with an early September harvest of healthy fruit yielding wines of notable depth, intensity and retained freshness.

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.