

Rafael Palacios,
`Louro Do Bolo` Valdeorras Godello 2024
Valdeorras, Galicia, Spain



Grape Varieties	100% Godello
Winemaker	Pablo Blanco Vilachá
Closure	Natural Cork
ABV	14%
Residual Sugar	2g/L
Acidity	6.79g/L
Wine pH	3.2
Bottle Sizes	150cl
Notes	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 19.5 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 fruit for this wine comes from parcels located in the municipality of O Bolo, surrounding the villages of Chandoiro, Lentellais, Outardepregos and Santa Cruz do Bolo. The vines are, on average, 25 years old, planted at an altitude of over 600 meters and on sandy granitic soils with clay deposits. The vineyards are managed using organic and biodynamic practices in a bid to honour and respect the traditional way of cultivation.

VINTAGE

The 2024 vintage was characterised by a mild but very wet winter, with budding taking place slightly earlier than usual, which raised the risk of frost. Spring was also cold, with very cold nights in April, which led to a 20% loss of production. Summer remained mild and dry which helped the grapes reach full ripeness with good aromatic intensity.

VINIFICATION

The grapes were pressed and the must was fermented in 35 hectolitre French oak foudres. After fermentation the wine was then aged on lees for four months prior to bottling.

TASTING NOTES

The 'Louro' is lemon in colour with golden highlights. Full of intense aromas of lemon, ripe stone fruit and fennel with a saline edge. On the palate, there is plenty of textural complexity to compliment the fruit-forward flavours and mineral finish.