

Rafael Palacios,  
**`Sorte Antiga` Valdeorras Godello 2023**  
Valdeorras, Galicia, Spain



|                 |  |
|-----------------|--|
| Grape Varieties | <b>100% Godello</b>                                  |
| Winemaker       | <b>Rafael Palacios Muro</b>                          |
| Closure         | <b>Natural Cork</b>                                  |
| ABV             | <b>13.5%</b>   |
| Residual Sugar  | <b>1.5g/L</b>  |
| Acidity         | <b>7.25g/L</b>                                       |
| Wine pH         | <b>3.12</b>  |
| Notes           | <b>Practising Biodynamic,<br/>Practising Organic</b> |

## 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 '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 2023 vintage was defined by a mild, rainy winter followed by a gentle spring with moderate rainfall, leading to a dry but temperate summer. Bud break occurred from mid-April to early May, with limited rainfall through the growing season. Timely rains in early September proved crucial, enhancing phenolic ripeness and bringing balance to the fruit after the dry summer. Overall, 2023 delivered a mild yet notably dry vintage, producing wines of excellent quality, balance, and refined structure.

## VINIFICATION

'Sorte Antiga' was vinified traditionally with grapes destemmed and fermentation taking place on its skins in 1,500-litre 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 nine months on its fine lees in third-use 500-litre French oak barrels.

## TASTING NOTES

Highly expressive and perfumed on the nose, it shows lifted aromas of grapefruit and tangerine peel. Traditional in style and reminiscent of classic brisado (orange) wines, the subtle skin contact adds texture and nuance without dominating the wine. The palate balances a concentrated citrus fruit core with a finely pithy texture, while impressive length, refreshing salinity and precision combine to deliver a complex, age-worthy wine of great finesse.