



## L A C I M A 2 0 1 9 R E D W I N E B O D E G A D O M I N I O D O B I B E I R I B E I R A S A C R A

E N O L O G Y V I T I C U L T U R E A N D P A S S I O N  
P a u l a X o á n E m i l i o J a v i e r a n d A l i n

**VINEYARDS.** A selection of vineyards in the Bibei Valley. Vines aged between 62 and 112 years old. Located in the areas of Valderodrigo, Requián, Mendoia, Sobrado, San Vicenzo and A Ribeira. Fragmented slate soil with differences between them in terms of quantity of sand and clay. Abundance of schists with white and pink quartz and fragmented slate in addition to granite. Altitude between 300 and 700 meters. Goblet training system. Plantation density is variable. Production lower than 1.5 kg per vine. The vineyard's exposition is northwest and southwest

**VARIETIES.** A blend of 70% Mencía, 14% Brancellao, 13% Mouratón and Alicante Bouschet, 3% Sousón.

**2019 VINTAGE.** An eternal and crazy spring. A year of meteorological uncertainty in which almost all factors worked against the optimal management of the vineyard. Rainfall made it difficult to work the soil, and alternating cycles of drought and humidity caused rapid grass growth. The first six months of the year were fluctuating and unstable, with weeks of intense cold followed by abnormally extreme heat for the time of year. The summer began with high temperatures and the month of June ended with a thermal peak. Although the maximum temperatures were recorded at the end of July, it is worth mentioning the highs of the third week of the month with temperatures above 36°C-. However, in the Bibei Valley we were not affected as in other areas by the drought and extreme temperatures of the summer of 2019, thanks to the reserves accumulated in the previous months. The climatology marked the size of the berries which were smaller and more intense, fragrant and juicy. August arrived with pleasant rains and strong thermal oscillations between day and night during the final stretch of the month. September continued with very hot days, sufficiently cool nights and a few drops of rain at the right moments. These favourable weather conditions and the constant daily, rigorous and tenacious work in the vineyard allowed us to reach harvest time at ease and to start picking healthy grapes, full of vitality and balanced ripeness, concentrating the harvest itself in fewer days. The grapes arrived at the winery in an excellent state of health, putting an end to a period of worries! Lacima 2019 is a serious and profound wine with a fresh, delicate, crisp and aromatically distinguished nose. An elegant wine, with good volume, weight and freshness and infinite length. It also has fantastic cellaring potential.

**VINIFICATION.** Each plot is harvested and vinified separately, adapting the harvest to each variety and to each plot. Hand harvested using 10 kg cases. Harvest carried out between the 18th of September and the 10th of October for the longer cycle varieties such as the Sousón and the Brancellao. Double selection, first in the vineyard and then grape by grape in the winery. Destemming and pre-fermentative maceration for five days at 10°C. Alcoholic fermentation carried out using natural yeasts present in the wine must in open French oak 500L barriques and wooden vats. Delicate extraction by gentle daily pump overs. Once finished, the wine is cooled to temporarily stop the malolactic fermentation that will take place spontaneously in French oak 300L barriques.

**AGING.** 19 months in second and fourth use French barriques. After aging, the wines remain for a further six months in 15HI foudres before bottling. Stabilized by the natural coldness of winter. Solid residue may be encountered.

**ENJOYMENT.** Decanting recommended two hours before drinking. Enjoy at temperatures between 16°C and 18° C.