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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. Different plots, with ages ranging from the youngest 25 year old vineyards to the oldest ones with centenary vines. Different types of soil: slate, clay and granite. Altitude between 300 and 700 meters. Highly variable planting density. Training system is goblet and double cordon. Production between 1 and 1.5 kilos per vine.

VARIETIES. Mencía is the main variety used (85%) with the rest divided between Brancellao, Mouratón, Sousón (13%) and 2% Alicante Bouschet.

2020 VINTAGE. A warm year with irregular rainfall. The 2020 vintage was preceded by a warm autumn with abundant rainfall between the months of November and December 2019. This seemed to bode well for increasing water reserves, but the winter was dry and mild with hardly any frost and little snowfall, as has lately been the norm. Spring began with abundant rainfall which, together with the usual average temperatures, caused the vines to bud under favourable conditions. The month of May was very warm and with very low rainfall, which meant that the vines grew well and in good health, reaching the maximum number of clusters. The month of June was very cool and dry compared to May, leading to slower vine growth. Summer arrived in July, with very hot weeks that helped us to balance plant growth. It was a very dry month except for the occasional storm that fortunately hardly damaged the grapes in the Bibei Valley. August saw a return to normality and was highlighted by more continental climate conditions. Storms and heavy rains refreshed the soil again just at the beginning of the veraison period. September came bringing extremely favorable harvesting conditions with aerated healthy grapes and balanced ripeness. The wines of this vintage are crisp, elegant and with great complexity and finesse, faithful to the terroir from which they come. Lalama 2020 is a structured wine with a certain amount of viscosity and an appealing freshness.

VINIFICATION. Harvest was carried out by hand using 10 kg cases to avoid crushing the berries. It began on September 10th with the Mencía grapes and lasted until October 17th with the Brancellao. In cold storage at 6°C for 24 hours. Selected cluster by cluster in the vineyard. Double selection in the winery prior to destemming and then berry by berry. Pre-fermentative maceration from between 2 and 4 days. The grapes fermented spontaneously in 25, 35 and 45 HI French oak cylindrical vats thanks to the natural yeasts present in the must and with long, gentle macerations. Daily pump overs. Manual devatting and racking. Spontaneous malolactic fermentation in 300 and 500 L barrels.

AGING. The wine aging process took place over 15 months in French oak barrels, of which 10% are renewed each year. Another part of the wine was aged in 15 and 30 HI foudres, always aiming to enhance the expression of the fruit over the wood and to achieve a favourable aging potential. After blending, the wine was matured for 3 months in 45 HI cylindrical French oak tanks prior to bottling. Stabilized by the cold of winter. Aged in bottle for a minimum of 5 months. Solid residue may be encountered.

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

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