



DOMINIO DO BIBEI 2019 RED WINE BODEGA DOMINIO DO BIBEI RIBEIRA SACRA SINCE 2002

ENOLOGY VITICULTURE AND PASSION
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VINEYARDS. Aged between 14 and 62 years old. Abundance of white quartz schists and fragmented slate. Altitude between 250 and 550 meters. Training system is goblet and double cordon.

VARIETIES. 93% Brancellao and a 7% mix of Mouratón with Grao Negro.

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! Dominio do Bibei 2019 has depth and seduces through its balance, fragrance and crispness. It is a long, pleasing wine with sufficient energy for cellaring.

VINIFICATION. Harvest was conducted by hand between the 10th and 11th of October using 10 kg cases. Manual grape selection both in the vineyard and at the winery. Destemming. Grape by grape selection. 3 day pre-fermentative maceration. Fermentation with natural yeasts in French oak 500L vats. Gentle, daily manual pump-overs to maintain the aromatic purity of the Brancellao. Spontaneous malolactic fermentation in 500L barriques.

AGING. 24 months in 3 year used French oak barriques and a further six months in 15 HL foudres before bottling. Wine stabilized by the natural coldness of winter. Solid residue may be encountered.

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