



L A L U M E 2 0 2 0 W H I T E 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 O

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. Vines aged between 14 and 32 years. Grapes from the Valleys of Avia, Arnoia and Miño. Soils of clay.

VARIETIES. 87% Treixadura, 10% Albariño, 3% Caino Blanco and Godello

2020 VINTAGE. A despotic vintage. The 2019 vintage ended with abundant rainfall and mild temperatures, the autumn gave way to a uniquely mild and rainy winter that favoured early budding. The growing season began strongly. Rainfall patterns and ambient temperatures led to a high incidence of mildew. Throughout the cycle, we were in a constant state of anxiety. This cryptogamic pressure intensified even more in May and June due to the rains, humidity and warm temperatures. It is worth mentioning the excellent work carried out in the field where a lot of tasks were carried out when it was necessary. Average temperatures in June were somewhat cooler, but it was not long before the hot and somewhat stormy summer arrived. July will go down as one of the driest on record. In contrast, the accumulated water reserves generally produced clusters with large berries, and fruit set was rapid and regular, with an insignificant incidence of coulure and millerandage. Although during the summer months the high temperatures, combined with the lack of rainfall, caused various degrees of water stress, even leading to ripening blockages when the driest soils failed to nourish the vines during veraison. We were greatly relieved by the arrival of showers at the end of August and beginning of September, which allowed the vines to continue their vegetative cycle without hindrance. The grapes were harvested early and fairly quickly, and in a perfectly healthy state. Lalume 2020 is full-bodied and presents a silky texture on the palate, balanced by a fine crispness that will allow it to age in the bottle.

VINIFICATION. Hand harvested using 10kg cases. Harvest began on the 26th of August and finished on the 17th of October. Double grape selection, first in the vineyard and then in the winery. They were then pressed whole without destemming. Individual vinification depending on area, soil and altitude. Débourage for 12 hours in stainless steel tanks. Spontaneous fermentation with natural yeasts in 600L used barriques, 1200L and 2400L foudres, 700L oval concrete tanks and 2000L stainless steel containers. There was no malolactic fermentation.

AGING. First part kept in 1200L and 2400L foudres, 600L barriques, 700L oval concrete tanks and 2000L stainless steel containers. Last part in larger, 12000L stainless steel containers in contact with its fine lees.

ENJOYMENT. Decanting recommended. Enjoy at a temperature between 12°C and 13°C.