

DOMINIO DO BIBEI RIBEIRA SACRA 'LALAMA'



85-90% Mencía with Brancellao, Mouratón, Sousón and Garnacha Tintorera. Medium ruby color. Lifted aromatics of crushed red berries, dried rose petals, wild herbs and a touch of smoky earth. Elegant yet textural. Lithe and fresh, with flavors of sour cherry, raspberry, blood orange and wet stone. Fine-grained, polished tannins, giving structure without weight. The finish is long, mineral-driven and quietly powerful. Pairs exceptionally well with grilled lamb, charcuterie, mushroom-based dishes, roast chicken and Galician-style octopus. Organic.

From different plots, with ages ranging from 25-years to centenary vines. Soils of slate, clay and granite. Altitude between 300 and 700 meters. Highly variable planting density. The grapes are selected cluster by cluster in the vineyard and harvested by hand. Double selection in the winery prior to destemming and then berry by berry. Pre-fermentative maceration from 2-4 days. The grapes fermented spontaneously in 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 barrels. Aged 15 months in French oak barrels (10% new) and foudres. After blending, matured 3 months in 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.

Founded in 2001 by Javier Domínguez, Dominio do Bibei is a benchmark winery in Spain's Ribeira Sacra region that has been credited with driving a modern quality revolution through "heroic viticulture" on steep, ancient terraced slopes. Located in the rugged Bibei Valley, the estate spans 346 acres and utilizes an underground, gravity-fed facility designed to integrate seamlessly into the landscape and minimize environmental impact. The winemaking philosophy emphasizes organic and biodynamic farming of indigenous varieties and avoiding stainless steel in favor of neutral oak vats and cement eggs.

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Tasting Note:

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Mencía with Brancellao, Mouratón, Sousón & Garnacha Tintorera. Aromas of red berries, dried rose petals, wild herbs & smoky earth; elegant, textural, lithe & fresh; flavors of sour cherry, raspberry, orange & wet stone; fine-grained, polished tannins; mineral-driven, quietly powerful finish. Organic.

Shelf Talker:

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