

Dominio do Bibei

D.O. Ribeira Sacra

Dominio do Bibei is located in the Quiroga-Bibei sub-zone of the Ribeira Sacra D.O. Like all Ribeira Sacra sub-zones, this area is one of spectacular mountain ranges and flowing rivers, but it is drier and harsher than the other sub-zones. Javier Domínguez is the author of this crazy adventure to recapture a once grand vineyard. Javier's vision of austerity and respect for the history is reflected in the winery and its simple design. Gravity rules. There are no stainless steel tanks; wood or cement are the vehicles of choice and they come in all different sizes. The idea is to return to the past to rediscover what was once here, so the estate follows many of the ideas of biodynamic viticulture to obtain the purest expression of this terruño.

Planted on these terraces are old vines of Mencía, Garnacha, Brancellao and Mouratón. New plots are being planted using cuttings from these old vines so as to maintain clonal diversity in the vineyard. The sites vary greatly based on the orientation of the plots and the soil types. Because this is a transition zone which touches Valdeorras, soils of slate, granite and clay are interspersed among the hillsides.



Lalama 2011

Grapes: 90% Mencía, 10% blend of Brancellao, Mouratón, Sousón, and Garnacha

Vine age: 15 - 100 years

Soil: Slate, clay, and granite

Farming: Ancestral

Vinification: This Mencía-based wine is fermented in a combination of 500L open barrels and foudres with indigenous yeasts. The wine is then aged on the lees for 13 months in old French Barrels and 7 months in 45HL French Oak Tank. 16 months in bottle before release.