



RAFAEL PALACIOS

LOURO



LOURO DO BOLO

Produced from grapes from our own vineyards, and others overseen by us. These are small parcels of **Godello** with an average age of 25 years, cultivated on sandy and granitic soils, at altitudes of over 600 metres.

The parcels are located in the **O Bolo** municipality, surrounding the villages of **Chandoiro**, **Lente-liais** and **Santa Cruz do Bolo**. The main viticultural work seeks to return these vineyards to more traditional and organic cultivation methods, avoiding aggressive treatments to both the vines and the soil. This increases the expression of the O Bolo microclimate and its sandy, granitic soil, and emphasizes the terroir, highlighting the wine's minerality and saline character.

The must is fermented in foudres (35 hl) made from French oak from the forests of Normandy, and the wine is aged on its fine lees for 4 months before bottling.

Clean, elegant straw colour with a green rim. Louro is a fresh, taut organic wine, with notes of fennel and a subtle suggestion of chestnut flowers, along with citric notes and wet stones. On the palate the attack is fresh and voluptuous, slightly oily, which changes on the mid-palate to complex fruit flavours (white stone fruits). The finish has a saline minerality that echoes the soil, giving the wine character and distinction.



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VITICULTOR EN VAL DO BIBEI - O BOLO - OURENSE - SPAIN