



2016

As Sortes

Val do Bibei

RAFAEL PALACIOS

PRODUTOR Y PROPRIETARIO EN VAL DO BIBEI - 100% UVA D.O. GONZALEZ - PRODUCT OF SPAIN

As Sortes



AS SORTES – Val do Bibei

Produced from grapes from **our oldest vineyards**: the six ‘sortes’ microsites, planted in the 1970s by local growers and acquired by Rafael Palacios between 2004 and 2007. They are located on the north side of the **Bibei Valley**, in **Santa Cruz do Bolo**, at an altitude of over 680 metres. Planting is a mix of 40-plus-year-old **Godello** vines and old Godello clones which survived phylloxera and which we have nurtured back to productivity. The soils, rich in granitic sand and low in fertility, promote very low yields, giving the wines a remarkable geo-climatic character and a strong personality.

Viticulture is based on respect for tradition and the use of organic treatments, we use the biodynamic calendar for all our vineyard work.

The must is fermented with indigenous yeasts in 500-litre French oak barrels, and then aged for 8 months in barrel.

“As Sortes is endowed with a sense of joyfulness, it has great aromatic intensity due to the expression of acidity - grapefruit, red apple, boxwood, chestnut flower - and an attractive mineral edge. Cool breezes and warm summer fruit meet halfway. The Godello grape shows its best sweet and sour character, with an angular, cold attack, becoming brighter, leaner and longer on the mid-palate to finish, with an oily and warm mouthfeel, reminiscent of pistachios and confit citrus fruit. The wine has great ageing potential, you can start to imagine it in maturity, after years of jovial youth it will mature to a powerful granite minerality”.

Josep Roca



RAFAEL PALACIOS

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