

Sede e Fame 2019



With Sede e Fame (“Thirst and Hunger”) we continue with our tribute to the sanctuary of the Orden de los Carismáticos de las Ermitas. Two faces appear on the front of the sanctuary, Sede and Fame. Sede and fame represent the pursuit of spiritual happiness. Our wine gives another kind of happiness, or maybe not.



- **Type of wine:** White
- **Region of production:** DO Valdeorras, Val do Bibei – As Ermitas
- **Year:** 2019
- **Grape varieties:** Palomino
- **Bottle type:** Burgundy
- **Bottle size:** 75cl.
- **Aging:** 24 months in amphora and “bota”

Analytical data

- **Alcohol:** 11.8%
- **Volatile acidity:** 0.45
- **Total acidity:** 5.6
- **SO₂ Free/Total:** 20/60
- **pH:** 3.2
- **Suitable for vegan**

The vineyard

Old Palomino vines from 4 small plots in the As Ermitas area. The palomino grape is a variety that has historically been grown in the area and has adapted perfectly to granite sand and quartz schist soils. Vineyard on stone terraces from the early 20th century at 750 m. altitude, south / east orientation. The vines of Palomino are among others, Mencía, Garnacha, Godello, Merenzao, Doña Blanca...what is known in the area as “mesturado”. The soil is decomposed granite sand and quartz schist, poor and shallow. Sustainable viticulture is carried out.

Winemaking

Manual pressing of whole bunches.
Spontaneous fermentation in clay amphora and “bota”.
Aging for 24 months in these formats until bottling.

Vintage / Harvest description

The 2019 vintage in Val do Bibei was marked by late budding of the vines, especially for Palomino (last week of April), which caused a slow and late ripening process, characterized by a dry summer, with low yield. A cold year marked by good acidity and salinity. Harvested in the last week of September, it is the last white to be harvested in Val do Bibei.