

# SEDE E FAME 2022

*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:** Valdeorras  
**Year:** 2022  
**Grape varieties:** Palomino

**Type of bottle:** Burgundy  
**Production and bottle size:** 1,415 bot. 75cl. and 40 bot. 1,5l.  
**Bottling date:** 14 January 2025  
**Ageing and barrel type:**  
24 months in amphora and an old sherry “bota”

**Alcoholic volume:** 12,5%  
**pH:** 3.1  
**Total acidity:** 6  
**Suitable for vegans**



## The vineyard

Old Palomino vines from four small plots in the As Ermitas paraje. These vineyards are planted on early 20th-century stone terraces at 750 metres above sea level, with a south-east orientation. The Palomino vines grow interspersed with Mencía, Garnacha, Godello, Merenzao, Doña Blanca, and other native varieties—an arrangement known locally as *mesturado* (field blend). The soils are composed of decomposed granite sand and quartz schist—poor in nutrients and shallow. Sustainable viticulture is practised throughout.

## Winemaking

Manual pressing of whole grape clusters. Spontaneous fermentation in a 600-litre clay amphora and a 500-litre seasoned Jerez (Sherry) cask. Ageing takes place in these same vessels until bottling.

## Vintage / Harvest description

The 2022 vintage was marked by high temperatures and limited rainfall, with the exception of some showers in September that helped balance grape ripening. Grape health was outstanding, aided by a disease-free summer. The combination of heat and low humidity led to a slight delay in the vegetative cycle and ripening, with the harvest reaching its optimum point in the final week of September. Despite the warmth of the season, alcohol levels were very similar to those of the 2021 vintage. In the area of As Ermitas (O Bolo – Val do Bibei), the higher altitude and distinct mesoclimate—with milder days and cooler nights—resulted in a clear qualitative difference compared to other zones. However, yields were around 10% lower than in the previous vintage.