

Branco de Sta. Cruz (2022)

For years, the slopes of the Bibei River passing through Santa Cruz captivated us, eventually leading to us recovering some of its most important vineyards. This is an authentic village wine, in its concept and in its expression. Branco comes from our vineyards scattered throughout the municipality.

REGION

Ladeiras do Bibei (Valdeorras)

VILLAGE

Santa Cruz

PLACES

Different plots in the village of Santa Cruz (As Caborcas, A Coroa, ...)

VARIETIES

Godello, Treixadura, Doña Branca, Palomino

VITICULTURE

Organically farmed vineyards. Bushvines.
Manual harvest in boxes.

ELABORATION AND AGING

Native yeasts. Vinification and aging for 10 months in barrels and foudres of different capacities.

SOILS

Terraced vineyards located at 400 to 600 meters above sea level above the Bibei river, on steep slopes facing south, west and northwest. Shallow, acidic and coarse textured soils developed from granites (granodiorites, magmatic rock). Low fertility.

VINTAGE CHARACTERISTICS

2022 was hot and dry. The lack of rain and the intense heat led to less vegetative development, leaving the bunches more exposed to sunlight. Despite these conditions, ripening progressed favourably due to the lower yields. We began the harvest in the second week of September, with good sanitary conditions, resulting in a wine of great aromatic intensity with a slightly lower acidity than in previous years.

7,602 bottles produced.

