



# RAFAEL PALACIOS

## Sorte O Soro

---

---

As quaffable and enjoyable as Godello can be from Valdeorras, it rarely reaches the level of richness, balance and complexity as it does in the hands of Rafael Palacios. Having left his family's estate in Rioja in 2004, Rafa settled in the Val do Bibei, a rugged, weathered and off the beaten path sub-zone of Valdeorras. Bordering Ribera Sacra, the Val do Bibei is a tortured landscape of granitic, terraced slopes dotted with hard to reach and hard to farm vineyard plots. Whereas most of the rest of the DO is at lower elevation with limestone and schist soils, Rafa works exclusively with Godello planted on granitic soils at much higher elevations – so high that late Spring snow and frost are ever present dangers to his already low yields. Locally these plots are known as sorte, a word in the local dialect that refers to the practice of drawing lots to determine inheritance. Rafa has assembled 24.5 hectares of vines divided among 32 sorte. Some plots he owns outright, others are on long-term lease. The oldest vines, some nearing a century, are head pruned while the younger vines on more gentle slopes are trellised. The farming is minimalist since the sub-zone is blessed with free draining soils and warm, dry summers. All the vineyard work done by hand, including harvesting.

Sorte O Soro is the culmination of Rafa's pioneering work in the Val do Bibei. Originating from a single 0.47 hectare plot of 40 year-old vines and farmed biodynamically, Sorte O Soro is the Les Clos or the Clos Ste Hune of Valdeorras. O Soro was the first vineyard Rafa acquired when he settled in Valdeorras as he immediately saw its potential, A natural yeast fermentation is followed by aging for 7 months in new 500 L French oak demi-muids. Luis Gutierrez when tasting the 2011 Sorte O Soro called it, "one of the most exciting whites currently produced in the country."

---

---

### ORIGIN

*Spain*

### APPELLATION

*Valdeorras*

### SOIL

*Sandy granite*

### AGE OF VINES

*40*

### ELEVATION

*720 meters*

### VARIETIES

*Godello*

### FARMING

*Conversion to biodynamic (DEMETER)*

### FERMENTATION

*Hand harvested, pneumatic pressing, natural yeast fermentation in new 500L French oak demi-muids*

### AGING

*7 months in new 500L French oak demi-muids*

### ACCOLADES

**97** – 2016 Sorte O Soro – Jeb Dunnuck

**98** – 2016 Sorte O Soro – Wine Advocate

**96** – 2015 Sorte O Soro – Wine Advocate

