

Falcoeira Branco (2023)

When we arrived in Valdeorras and inquired among the older winegrowers about the best vineyard in the area, they always pointed to “Falcoeira”. In the past, this spectacular, south-exposed amphitheatre on the river Bibei had been the most important vineyard in Santa Cruz. We purchased Falcoeira’s prime piece “A Capilla”, but the vineyard lay abandoned and we had a huge task ahead of us. Over several years and at immense expense, we restored the nearly 100 terraces with their stone walls and replanted the vineyard. As Falcoeira is a sunny site and ideal for red vines, a large part was planted with a field blend of local red varieties. For a 0.45ha stretch of the lower part though, close to the river and protected by the shade of a mountain on the opposite side, we chose to plant local white varieties.

REGION

Ladeiras do Bibei (Valdeorras)

VILLAGE

Santa Cruz

PLACE

A Falcoeira

VARIETIES

Godello, Doña Branca, Treixadura, Palomino and other local white varieties

VITICULTURE

Organically farmed vineyard. Bushvines. Manual harvest in boxes.

ELABORATION AND AGING

Native yeasts. Aging in barriques for 10 months.

SOILS

Granitic soils, acidic, poor and coarse textured, at an elevation of 400 to 600 meters on narrow, vertiginous terraces of steep, south-facing slopes, close to the Bibei river.

VINTAGE CHARACTERISTICS

The 2023 vintage was defined by unusual weather, beginning with a very mild winter that led to an overall early start to the growing cycle. The critical moment came in August, with an intense heatwave. To ensure the quality of the grapes, the harvest began exceptionally early on the 25th of August, preserving the freshness and balance of the Godello. This resulted in a wine with gentle acidity and a broad, enveloping palate. 2023 is a vintage that reflects the bright nature of the region.

BOTTLES PRODUCED

1,300

14%

TELMO RODRÍGUEZ

