

### **Rafael Palacios**

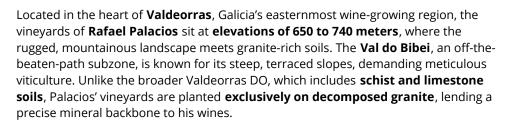
A benchmark expression of Godello, Louro captures the essence of Valdeorras, balancing minerality with vibrant fruit, depth, and texture.



### Louro Godello 2023

Galicia, Spain

### Region and Vineyards



The **Godello** vines, some nearing a century old, are a mix of head-pruned bush vines and younger trellised vines, depending on the terrain. The **low-yielding vines** and challenging climate—where frost and even late-spring snow are common risks—result in **concentrated and expressive wines**. Farming is **organic in practice**, reflecting a commitment to sustainability and **respect for the land**. The unique microclimate, with warm, dry summers and significant diurnal shifts, allows for **slow**, **even ripening**, ensuring complexity while retaining **crisp acidity**.



**Louro** is crafted primarily from **Godello**, with up to **10% Treixadura**, a co-planted variety that adds additional aromatic lift and texture. The grapes are meticulously hand-harvested from select **parcels in Chandoiro**, **Lentellais**, **Outardepregos**, **and Santa Cruz**, showcasing some of the finest terroirs of the Val do Bibei.

Fermentation takes place in **large French oak foudres**, where indigenous yeasts are allowed to work naturally, preserving the wine's pure, expressive character. The wine is then aged **on its lees for four months**, enhancing its **rich texture and depth** while maintaining freshness. The use of oak is subtle, imparting **structure and roundness** rather than overt flavors, resulting in a **harmonious and balanced** final expression.



Alcohol:13,50 %

Composition: 94% Godello, 6%

Treixadura







## Louro Godello 2023

#### **Tasting Notes**

- **Color**: A luminous **pale gold** with greenish reflections, hinting at its freshness and vibrancy.
- Aroma: Intense and layered, with citrus zest, ripe white peach, pear, and floral notes of acacia and chamomile, intertwined with a distinct flinty minerality.
- Palate: A precise, elegant structure with a creamy, lees-driven texture, yet
  with a backbone of vibrant acidity and saline minerality. The fruit profile
  unfolds with green apple, lemon curd, and subtle tropical hints, leading to a
  long, stony, and slightly smoky finish.

#### Did you know?

The name "Louro" derives from the laurel tree, a reference to the surrounding landscape and the aromatic complexity of the wine. Rafael Palacios, the younger brother of the famed Álvaro Palacios (of Priorat's L'Ermita fame), has been instrumental in reviving **Godello's reputation**, proving it can produce world-class wines akin to the great whites of Burgundy.

#### Wine Pairing Ideas

- Galician-style Pulpo a la Gallega The wine's minerality and bright acidity complement the tender, paprika-seasoned octopus, highlighting both the dish's smokiness and brininess.
- **Grilled Sea Bass with Lemon Butter** The creamy texture and citrus notes of Louro balance beautifully with the succulence of the fish and richness of the sauce.
- **Mushroom and Truffle Risotto** The lees-aged roundness and subtle oak influence enhance the earthy umami flavors of truffle and mushrooms.
- Manchego Cheese with Marcona Almonds The wine's acidity cuts through the aged Manchego's nuttiness, while the slight saline notes pair exquisitely with the almonds.

#### Robert Parker (RP): 93 Points (2023)



The young, balsamic and still faintly medicinal entry-level white 2023 Louro is dense, ripe and powerful at 13.9% alcohol, pungent and intense with a bitter twist in the finish. It's very tasty, almost salty, with cleanliness and precision, combining power with freshness and elegance. This is quite impressive and a preview of the rest of the 2023s to come. 215,000 bottles produced. Rating: 93+







# Louro Godello 2023

The

Wine Spectator (WS): 92 Points (2020)



The 2020 Louro is a little riper than the 2019 and has a softer palate. The process was the same as always, fermentation in 3,500-liter French oak foudres, where the wine matured with lees for four months. It has 14.1% alcohol with a pH of 3.26 and 6.6 grams of acidity. It feels very young and a little closed, reductive perhaps. It's quite fruit-driven, and there is a sensation of a little more ripeness here, more balsamic. It's quite round and gentle but with a nice mineral background.Rating: 92+



