

### 2011 Rafael Palacios Sorte O Soro

The 2011 O Soro, from a single terraced vineyard (the small plots are called sortes in Galician language) of 0.47 hectares planted with 39-year-old Godello vines in the village of O Bolo. The soil is very fine sand of granite origin, akin to the one found on the best beaches, located at 720 meters altitude and worked following biodynamic principles. O Soro is a demanding wine. It has a reticent nose that needs time and air. Yellow, bright straw-colored. Delineated, pure, precise, with a sharp, straight nose, it takes time to start showing some notes of almonds. It's aged on the fine lees so it's very smoky and mineral, with aromatic herbs, star anise, and other balsamic notes. The palate is sharp, with clean acidity and a velvety texture, reminiscent of a white Burgundy, mineral laden and powerful. It has some tactile sensations that remind me of a top-class Chablis. It's impeccably made, with great acidity. He produced this same wine in 2009, but as far as I know it was never sold. He only used it for tastings, but it was probably too young, and nobody seemed to understand it, me included. I've had it blind recently, and my guess was Chablis from Dauvissat. Even some whites from Spain require time. This is one of the most excitin...

- Luis Gutierrez (October, 2013)

### 2012 Rafael Palacios As Sortes

The 2012 As Sortes is a blend of the Godello grapes from an assortment of small plots of vineyards ranging from 34 to 94 years of age, plots called locally 'sortes', Sortes O Soro, Antiga, Alexos, Os Caneiros, A Coalleira, A Falcoeira and Sorte dos Santos. These small vineyards on sandy soils of granitic origin are located at 680 to 720 meters altitude. The must fermented in 500-liter oak barrels and the wine matured for eight months in barriques with periodical bâtonnage. Clean and complex, it feels very different from other whites from Valdeorras, with notes of yellow fruit, citrus and spice accented by creamy touches and just a whiff of smoke. The palate is medium-bodied, with sharp flavors, very good acidity and spicy, tasty and supple flavors. It ends with a mineral, almost salty sensation. The oak disappears with time in the glass and the orange and mandarin peel notes increase. It should last quite well. 15,000 bottles.

Rafael Palacios has not been able to produce his top single-vineyard Godello O Soro in 2012 or 2013 so I only tasted the 2012 of his As Sortes.

Importer(s):

Eric Solomon. European Cellars, 2129 E Seventh St., Charlotte, NC 28204, (704) 358-1565 , www.europeancellars.com

- Luis Gutierrez (January, 2015)

### 2013 Rafael Palacios Louro Do Bolo

Long-time readers long ago learned about Spain's white wine grape called Godello. It has now become fashionable everywhere. Godello produces a good wine that offers more concentration, texture and richness than Verdejo or Albarino. Made from 100% Godello, the tank-fermented and aged 2013 Bolo exhibits lots of Chardonnay-like character with notes of honeyed pears, poached peaches and buttery tropical fruit. Medium-bodied with stunning elegance and freshness as well as beautiful balance and equilibrium, it can be enjoyed over the next 1-2 years. To give readers an idea of just how good it was, we tasted it side-by-side with California's 2012 Aubert Chardonnay from the Larry Hyde Vineyard, which is spectacular. The difference between that wine and this 2013 Bolo was not as dramatic as one might expect.

Importer: European Cellars - Eric Solomon Selections, Charlotte, NC; tel. (704) 358-1565; www.europeancellars.com

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Eric Solomon. European Cellars, 2129 E Seventh St., Charlotte, NC 28204, (704) 358-1565 , www.europeancellars.com

- Robert M. Parker, Jr. (June, 2014)