Louro do Bolo

Rafael Palacios

Textured Godello from the hills of Valdeorras. Bright citrus, floral notes and a fresh, saline finish.

Country	Spain
Region	Valdeorras, Galicia
Grapes	100% Godello
Vintage	2023
Alcohol	14% ABV
Bottle size	750 ml
Style	White, dry and textured
Viticulture	Organic and biodynamic practices



Tasting note

Lemon peel and orange blossom lead the aromas, with hints of fennel and wet stone. The palate is rich and rounded, carrying concentrated fruit and a lovely depth of texture. Bright acidity keeps it lively, while a saline edge gives the finish definition and plenty of food appeal.

The producer

Rafael Palacios established his winery in 2004 in the Bibei Valley, within Galicia's Valdeorras region. He works with Godello on steep, stone-walled terraces, taking care to preserve these fragile vineyard sites. His approach combines low-intervention viticulture with organic and biodynamic practices across the estate.

Winemaking

Fruit comes from parcels around O Bolo, above 600 metres, on sandy granite soils with clay deposits. The vines average 25 years old. Grapes are pressed and fermented in large, 3,500-litre French oak vats, then the wine spends four months on fine lees before bottling.

Food pairing

Grilled fish, scallops, crab or roast chicken. Its rich texture also suits creamy seafood dishes.