

# Papa



Papa is an estate-bottled wine produced by Ladera Sagrada in the Valdeorras DO region, located in northwest Spain. Since 2004, Papa has sold out every year within three months of release. The Godello grapes that go into it make Papa a jewel of a wine. Able to age similar to Chardonnay in white Burgundy, Godello is rapidly becoming the most popular white grape in Spain ahead of Albariño and Verdejo. Many top Spanish winemakers and Spanish wine writers believe Godello will be the grape that will put Spanish white wines “on the map.” A grape that can communicate more than fruit, Godello conveys the geography of its place of origin, the aromas and flavors that the soil imparts to the wine. The vineyards farmed to make Papa are full of slate and granite, and the wine shows assertive aromas of rosemary, thyme, and oregano, underscored by a firm mineral character.

**WATH MAKES THIS WINE UNIQUE?:** This wine is a superb value made from estate owned, organically grown grapes. Ladera Sagrada has the largest holdings of vineyard land in the Valdeorras appellation, and the bodega makes wine using only the best 20% of its grapes. The rest of the given year's harvest is sold in bulk to other neighboring producers. Ladera Sagrada can source the best quality of grapes in Valdeorras and it has the ability to make the best wine values because it doesn't need to buy grapes from other growers. The mineral character of Papa gives the wine a special identity. Papa has a rare ability to age well compared to other Spanish white wines.

**RATING HISTORY:** 2009 90RP; 2008 90RP; 2005 88IWC; 2007

**GRAPE:** 100% Godello. The vines were planted in 1981 and are dry farmed (no irrigation).

**PAIRING SUGGESTIONS:** This fresh, mineral-inflected Godello will pair well with swordfish sautéed in butter and wild herbs, grilled or pan-fried sweet veal or pork sausage, and a host of casual foods like tapas, pasta with white clam sauce or fried oyster sandwiches.

**VINIFICATION AND AGEING:** After the best bunches are hand picked in the steeply sloped vineyards, the grapes are brought in small 15 kg boxes to the winery for de-stemming and crushing. The unfermented juice macerates on the skins for 8-12 hours. A slow fermentation takes place with the indigenous yeast of the grapes. The wine is fermented and aged in stainless steel tank without malolactic fermentation.

**PRODUCTION:** 2,500 cases are made; 1,500 for the U.S.

**LOCATION, SOIL, CLIMATE:** The vineyards are located in the autonomous region of Galicia, in far northwestern 'Celtic' Spain, within the Valdeorras DO (Zone 1) in Valdeorras district and within Orense province. Vineyards are in the mountain town of Larouco, at 533 meters (1,749 ft.) elevation. The soil is composed of slate and granite topsoil with a thin clay subsoil. This soil profile is poor in organic matter and the vines yield 2.5 kg (about 6 pounds) of grapes per vine, compared to the average of 7.5 kg (around 17 pounds) per vine in Valdeorras. The surface of the granite and slate soil is warmed by sunlight during the day and it provides heat to the roots, which encourages the grapes to continue ripening during the cool nights. Lower yields result in more concentrated grapes providing more intense aromas and flavors in the wines. The area's climate has an average temperature from April-October of 57.



Jose Luis Murcia Sotos, winemaker





2°F, among the lowest average temperatures in Spain, with 30.2 inches of yearly rainfall. One of the lowest levels of precipitation in the region, this helps prevent overnight frost. The cool temperatures of this Atlantic-influenced climate (Zone 1) provide a longer ripening period, which results in zesty wines with great aromatic expression.

**TASTING NOTES** Papa, spicy scents of citrus peel, green apple and anise, with a salty mineral overlay. Fresh and taut, with the wine's minerality dominating fresh apple and pear fruit and notes of fresh herbs adding complexity Exceptionally concentrated and focused. Finishes brisk and persistent.

**ALCOHOL CONTENT:** 12.5%

**UPC CODE:** 810411011911

