



Valdeorras

Ladera Sagrada

Winery Info Sheet



Proprietor: Jose Sotos owning 62 acres of vineyard of Godello and Mencía grapes. Ladera Sagrada was founded in 1920.

Winemaker / Vineyard Manager: Jose Sotos / Albino Fernandez.

Location: Zone 1, north west of Spain in the mountainous town of Larouco, next to Orense in Galicia at 1749 ft altitude.

Wines Made: Papa Godello and Papa Mencía.

Climate: Zone 1, Atlantic climate, with average temperatures from April to October of 57.2 ° F (among the lowest temperatures in Spain) and 13 in. of rainfall which is quite low for this area. This cool temperatures provide a longer ripening period which results in more aromatic and fresher wines. Its low level of rainfall helps these grapes prevent night frost produce by rain-humidity.

Soils: Slate stone, granite and thin clay for its topsoil and subsoil. This soil profile is poor in organic matter yielding 6 pounds (2.5 kg) of grapes per vine, compare to the average of 17 pounds (7.5 kg) per vine in Valdeorras. The granite and slate soil surface warms up during the day, providing heat to the roots, which helps the grapes to keep ripening at night during cooler temperatures. Its lower yields result in more concentrated grapes providing more flavor intensity to the wines made by Jose Sotos.

What makes Papa wines unique? 1) The balance between its soils and microclimate, allowing for fresh, intense Godello and Mencía wines. 2) Jose L. Sotos is the owner of his vineyards giving him more control over the quality of grapes that go into making Papa. 3) Papa Godello doesn't undergo malolactic fermentation achieving consequently greater aromatic expression and freshness. 4) 90% of its vines are 25+ year old vines.



There are 3,296 acres of vineyard land in Valdeorras.

Godello, fine Galician variety most successful in Valdeorras in north west Spain, where plantings are increasing once more. The wines are high in acidity but have a refreshing green apple flavor.
 – Definition by Robin Johnson "Guide to Wine Grapes" Oxford.



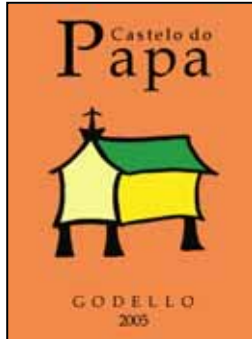
The Papa label shows what is called an Horreo. An hórreo is a granary built in wood or granite stone, raised from the ground by pillars ending in flat stones or "tornarratas", to avoid the access of rodents. Ventilation is allowed by the grooves in its walls. Hórreos are mainly found in Northeast Spain (though there are also in other Northern villages).

BREAKDOWN OF VINEYARDS

NAME OF VINEYARD	ACRES	AGE OF VINES (2006)	SOIL	ALTITUDE	SLOPE
GODELLO PARCEL	37	25+	SLATE, GRANITE, AND CLAY	1,749 ft	15%
MENCIA PARCEL	25	25+	SLATE, GRANITE, AND CLAY	1,749 ft	15%



Valdeorras Ladera Sagrada



Name of Wine: Papa 2005

Producer: Ladera Sagrada

DO: Valdeorras (Zone # 1) Climate: Atlantic

Grape: 100% Godello (25 + year old vines in 2006)

Soils: Slate, Granite and Clay on its subsoil with 15% slopes

Production: 1,800 Cases made – 950 for the U.S.

Wine Maker: Jose Sotos

Ageing: Stainless Steel, no malolactic fermentation.

Notes:

Papa 2005 IWC **88 pts**

Light gold. Stony, 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. For a light wine, this has a chewy texture. Finishes brisk and persistent, with a repeating anise note. IWC by Josh Reynolds Sept/Oct 2006