

# PAZO LA CUESTA

RIBAS DE SIL 1608



**Vintage** 2021

**Brand** Pazo de La Cuesta Brancellao & Mencía

**Appellation of Origin** Ribeira Sacra DO

**Vintage description** It stood out for optimal weather conditions that positively influenced the grape quality. The cool and slightly humid spring favored vigorous budding and uneventful fruit set. Summer was characterized by sunny days and cool nights, allowing for a gradual and balanced ripening of the grapes. Harvest, carried out in the last week of September, took place under dry and stable weather conditions, ensuring the collection of grapes at their peak maturity, with excellent flavor concentration

**Grapes** 75% Brancellao, 25% Mencía from own plots with 40-year-old vineyard-trained vines. Northeast orientation.

**Soils** Slate soils with low pH

**Winemaking process** Handpicked harvest with fruit selection in the vineyard. Alcoholic fermentation below 20°C followed by malolactic fermentation, both in stainless steel tanks. Aging on lees and subsequent aging for 6 months in French oak barrels of 300 and 500 liters

**Tasting notes** Clean and bright with a surprising color. With a very intense nose and the complexity of red fruit, spices, and balsamic notes from the terroir. This wine, with a pleasant texture in the mouth, is frank and complex with an intense palate, good structure, and great freshness

**Alcohol** 13% alcohol by vol.

**Production** 2,754 numbered bottles of 75 cl.

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