

# PAZO LA CUESTA

RIBAS DE SIL 1608



**Vintage** 2022

**Brand** Pazo de La Cuesta Godello

**Appellation of Origin** DO Ribeira Sacra

**Vintage description** It was characterized by variable and challenging weather conditions. With the lack of rainfall as a predominant factor, the vines were subjected to significant water stress, resulting in uneven ripening development in different areas of the region. Despite the challenges, favorable weather towards the end of the season, with some beneficial albeit intermittent rains, helped improve conditions and allowed for a more complete ripening of the grapes overall. This combination of climatic factors resulted in a challenging but ultimately rewarding harvest

**Grapes** Godello from plots with trellised vines aged 40 years on average. Northeast orientation

**Soil** Sandy soil very poor in nutrients

**Winemaking process** Handpicked harvest with fruit selection in the vineyard. Destemming and pre-fermentation maceration at low temperature for 6 hours. Alcoholic fermentation in stainless steel tanks below 20°C. Aging for 4 months on fine lees with periodic pump-overs

**Tasting notes** Clean and bright pale yellow color with golden reflections. It surprises with a decidedly elegant and expressive nose; fine aromas of white stone fruit, acacia flower, and laurel. Lively and fresh on the palate, with a fluid texture and a long finish

**Alcohol** 13.5% alcohol by vol.

**Production** 12,866 bottles of 75 cl

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