

# PAZO LA CUESTA

RIBAS DE SIL 1608



**Vintage** 2021

**Brand** Pazo de La Cuesta Mencía

**Appellation of Origin** Ribeira Sacra DO

**Vintage description** It was characterized by optimal weather conditions that positively influenced the grape quality. The cool and slightly humid spring favored vigorous budding and incident-free fruit set. The summer was marked 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** Mencía from own plots with trellised vines aged 40 years on average. 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** Intense cherry red color, of medium depth. On the nose, it is straightforward with very intense varietal aromas of strawberries and black currants with floral notes and a characteristic ripeness. The attack is fresh, highlighting its roundness in the mouth with good balance between alcohol, acidity, and tannins. Long aftertaste and a retro-nasal note characteristic of the mineral character of the plot

**Alcohol** 13% alcohol by vol.

**Production** 4,267 bottles of 75 cl.

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