

PAZO LA CUESTA

RIBAS DE SIL 1608

Vintage 2022

Brand Pazo de La Cuesta Blancas

Appellation of Origin Ribeira Sacra DO

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 Treixadura, Godello, Albariño, and Loureira from plots with trellised vines aged 40 and 60 years. Northeast orientation

Soils 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 5 months on fine lees with periodic pump-overs

Tasting notes Bright medium to high intensity straw yellow color. Aromas of stone fruit and white flowers predominate. It shows a powerful, complex, and fresh palate, exhibiting an attractive harmony of flavors

Alcohol 13.5% alcohol by vol.

Production 3,900 numbered bottles of 75 cl.



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