

PAZO
LA CUESTA
RIBAS DE SIL 1608

Vintage 2022

Name Pazo de La Cuesta Batanero

Appellation of origin DO Ribeira Sacra

Vintage description It was characterized by variable and challenging climatic conditions. With a lack of rainfall as the predominant factor, the vines experienced significant water stress, resulting in uneven ripening across different areas of the region. Despite these challenges, the 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 led to a challenging but ultimately rewarding harvest

Grapes Produced primarily with Mencía from estate-owned vineyards featuring 40-year-old VSP vines on average. Northeast orientation. Complemented with a touch Merenzao and Souson

Soils Clay soils with a high granite content. Together, these soils provide an optimal balance between water retention, drainage, and minerality

Winemaking process Hand-harvested with fruit selection in the vineyard. Alcoholic fermentation below 20 °C. Malolactic fermentation in stainless steel tanks. Aged for 6 months in French oak vats.

Tasting notes Elegant red wine with medium-high intensity, slow and consistent tears, and purplish hues. Deep nose of red and stone fruits (cherry, blackcurrant), compotes, fermentative hints, and sweet notes of wood and toasted aromas. A very direct attack, dominated by freshness and a smooth passage on the palate. Aromatic nuances emerge on the retronasal, inviting another sip to relive them.

Alcohol content 13 % alc. by vol.

Total acidity |pH 6 g/l in H²T | pH 3.39

Residual sugar 0,5 g/l

Production 2,046 750 ml. bottles

