

PAZO  
LA CUESTA  
RIBAS DE SIL 1608

**Vintage** 2022

**Name** Pazo de La Cuesta La Pastoriza

**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** Primarily Godello from vineyards with 40-year-old VSP vines on average. Northeast orientation. Complemented with a small percentage of Treixadura and Albariño

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

**Winemaking process** Fruit selection in the vineyard and winery. Cold maceration at 10°C for 24 hours. Alc ferment in stainless steel at 18°C for 2 weeks. Aged in French foudre on fine lees for 8 months with monthly battonage. Bottled and aged in bottle for 6 months before being released to the market

**Tasting notes** Clear and crystalline, with a pale yellow hue and greenish tones. Fragrant on the nose, with primary floral notes (white flowers, orange blossom) and apple; citrus notes of grapefruit and blood orange, with herbaceous and noble wood aromas. On the palate, it has a very glyceric entry, being smooth yet fresh and mineral. It has good structure and acidity. Its bitter finish gives it a long and prolonged aftertaste.

**Alcohol content** 13,30 % alc. by vol.

**Total acidity |pH** 4,95 g/l in H<sup>2</sup>T | pH 3.40

**Residual sugar** 1,60 g/l

**Production** 1,987 numbered 750 ml. bottles

