

PAZO
LA CUESTA
RIBAS DE SIL 1608

Vintage 2023

Brand Pazo de La Cuesta Brancas

Appellation of origin D.O. Ribeira Sacra

Vintage description The weather year brought strong temperature and precipitation contrasts, along with an unusual autumn heat. It started with abundant rainfall, which benefited the soil's water reserves. The warm spring promoted good vine budding and growth, and the lack of rain reduced the risk of fungal diseases. The summer accelerated the ripening of the grapes, increasing sugar accumulation, while the lack of rainfall put the plants under some water stress. In September, the conditions were favorable for harvest, with well-aired, healthy grapes and balanced ripeness.

Grapes Treixadura, Albariño, and Loureira from our own plots with 40-year-old trellised vines. Northeast orientation

Soils Sandy-loam soils, which provide an ideal balance between drainage and water retention. They have a high capacity to retain essential nutrients and a moderate level of fertility, regulating the vigor of the vine and promoting the production of more concentrated, higher-quality grapes.

Winemaking process Hand-harvested with fruit selection in the vineyard. Destemming and pre-fermentation maceration at low temperature for 6 hours. Alcoholic fermentation in a stainless steel tank below 20°C. Aged for 4 months on fine lees with weekly periodic rackings.

Tasting notes It shows an elegant pale yellow color with steely and greenish hues, very clean and crystalline. On the nose, it has great intensity, immediately revealing a wide array of aromas of ripe white fruit, grapefruit, honeyed flowers, and aromatic herbs. The entry on the palate is broad and glyceric, with good acidity that allows for a very pleasant mouthfeel and a powerful, very long, and persistent finish that keeps the aromatic memory alive.

Alcohol 13 % alc. by vol.

Total acidity| pH 5 g/l in H²T | 3,42

Residual sugar 2 g/l

Production 3,587 botellas numbered bottles of 750 ml.

