

PAZO
LA CUESTA
RIBAS DE SIL 1608



Vintage 2023

Brande Pazo de La Cuesta Brancellao

Appellation of origin DO Ribeira Sacra

Vintage description The meteorological year brought strong contrasts in temperatures and precipitation, along with an unusual autumn heat. It began with abundant rainfall, which benefited the soil's water reserves. The warm spring promoted good bud break and vine growth, and the lack of rain reduced the risk of fungal diseases. The summer accelerated grape ripening, increasing sugar accumulation, while the absence of rain subjected the vines to some water stress. In September, conditions were favorable for the harvest, with well-aerated, healthy grapes of balanced maturity.

Grapes Brancellao 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. Alcoholic fermentation below 20°C. Malolactic fermentation in a stainless steel tank. Aged on its lees, followed by 5 months of aging in French oak barrels of 300 and 500 liters.

Tasting notes In the glass, it appears attractive and clear, with medium-low body and a beautiful garnet color with a ruby rim, promising elegance from the very first glance. On the nose, it reveals an intense fragrance, where dark fruits such as currant and blackberry combine with spicy touches, balsamic notes, a subtle hint of licorice, and delicate toasted nuances, creating a very complex aromatic profile. On the palate, it is fresh and delicate, with well-balanced acidity and integrated tannins, leaving a long, very pleasant finish that invites another sip.

Alcohol 12.5 % alc. by vol.

Total acidity | pH 4.8 g/l in H²T | 3.49

Residual sugar 2.6 g/l

Production 2,352 numbered bottles of 750 ml.