

PAZO
LA CUESTA
RIBAS DE SIL 1608



Vintage 2021

Brand Pazo de La Cuesta Garnacha Tintorera Prefiloxérica

Appellation of Origin Signature wine, non-appellation wine

Vintage description It stood out for optimal weather conditions that positively influenced the grape quality. The cool and slightly humid spring favored vigorous budding and uneventful fruit set. Summer was characterized by sunny days and cool nights, allowing for a gradual and balanced ripening of the grapes. Harvest, carried out in the last week of September, took place under dry and stable weather conditions, ensuring the collection of grapes at their peak maturity, with excellent flavor concentration.

Grapes Garnacha Tintorera from pre-phylloxera vineyards planted in 1860 on ungrafted rootstock along the banks of the Sil River.

Soils Sandy-loam soils with the presence of pebbles.

Winemaking process Hand-harvested with fruit selection in the vineyard. Destemming and pre-fermentation maceration for 4 days. Alcoholic fermentation in stainless steel at temperatures below 20°C. Aged for 8 months in French oak barrels: one 500-liter barrel and two 300-liter barrels with medium toast. Bottled in July 2023.

Tasting notes Wine with a deep color and intense picota red hues. On the nose, it unveils an elegant expression of red fruits, enhanced by floral notes and a delicate presence of vanilla and toasty hints. It has a smooth and luscious entry, with a fresh, balanced acidity that enhances its structure. The finish is long and persistent.

Alcohol 13% alc. by vol.

Total acidity | 5 g/l in H₂T | 3.2
pH

Residual sugar 1.1 g/l

Production 1,400 numbered bottles of 750 ml.