

# PAZO LA CUESTA

RIBAS DE SIL 1608

**Vintage** 2023

**Name** Pazo de La Cuesta La Pastoriza

**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** Godello from our own plots with 40-year-old trellised vines. Northeast orientation.

**Soils** Loamy-sandy soils, which provides a perfect balance between drainage and water retention. Excellent aeration and root development. Moderate fertility level that controls vine vigor, resulting in more concentrated and higher-quality grapes.

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

**Tasting notes** Clean, bright wine, pale yellow in color with greenish highlights and steely edges that denote youth. On the nose it is intense and complex, with notes of white flowers, frosted fruit and apricot, set against a backdrop of fresh grass, aniseed nuances, and a subtle touch of toast integrated into an attractive minerality. On the palate it has a luscious, creamy entry, with great freshness and well-balanced acidity. The finish, with a very pleasant hint of bitterness, adds depth and long persistence.

**Alcohol content** 12,50 % alc. by vol.  
**Total acidity |pH** 5,9 g/l in H<sup>2</sup>T | pH 3.40  
**Residual sugar** 1,60 g/l  
**Production** 2,000 numbered bottles of 750 ml.

