

PAZO  
LA CUESTA  
RIBAS DE SIL 1608

**Vintage** 2022

**Brand** Pazo de La Cuesta Mencía

**Appellation of origin** D.O. Ribeira Sacra

**Vintage description** The year was marked by varied climatic conditions that, although challenging, presented unique opportunities. The lack of rainfall, while a predominant factor, allowed the vines to adapt and demonstrate their resilience. Favorable weather toward the end of the season, with intermittent but beneficial rains, helped optimize conditions and enabled a complete and balanced ripening of the grapes. This combination of climatic factors resulted in a harvest that, while demanding, proved to be immensely rewarding.

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

**Soil** 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** Handpicked harvest with fruit selection in the vineyard. Alcoholic fermentation below 20 °C followed by malolactic fermentation, both in stainless steel tanks. Aging on lees and subsequent aging for 6 months in French oak barrels of 300 and 500 liters.

**Tasting notes** Medium-bodied wine, very clean and agile in the glass. Intense violet-red with magenta rims. Fragrant and fruity, with an intense nose of red stone fruits, plums, and preserves. Herbaceous aromas of low scrub, hints of wood, spices, and mineral notes. On the palate, it is fine, easy to drink yet indulgent, with many nuances and a long, refreshing finish.

**Alcohol** 13% alcohol by vol.

**Total acidity | pH** 6 g/l in H<sup>2</sup>T | 3.77

**Residual sugar** 2 g/l

**Production** 8,550 numbered bottles of 750 ml.

