

PAZO
LA CUESTA
RIBAS DE SIL 1608



Vintage 2022

Name Pazo de La Cuesta Batanero

Appellation of origin DO 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 old trellised vines, some over 60 years old. 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 Hand-harvested with fruit selection in the vineyard. Alcoholic fermentation below 20 °C. Malolactic fermentation in stainless steel tanks. Aged for 9 months in a French oak vat.

Tasting notes Elegant red wine with medium-high intensity, slow and consistent tears, and purplish hues. Deep nose of red and stone fruits (cherry, blackcurrant), compotes, fermentative hints, and sweet notes of wood and toasted aromas. A very direct attack, dominated by freshness and a smooth passage on the palate. Aromatic nuances emerge on the retronasal, inviting another sip to relive them.

Alcohol content 13 % alc. by vol.

Total acidity |pH 6 g/l in H²T | pH 3.39

Residual sugar 0,5 g/l

Production 2,046 numbered bottles of 750 ml.