

PAZO LA CUESTA

RIBAS DE SIL 1608

Vintage 2024

Brand Pazo de La Cuesta Godello

Appellation of origin DO Ribeira Sacra

Vintage description The vegetative cycle occurred under favorable conditions, with regular bud break and uniform growth. The hot, dry summer promoted grape ripening and health, while late rains slightly delayed the harvest without affecting quality. The crop was well-balanced, with ripe, aromatic, and acidic grapes, allowing for wines with good varietal expression, medium-high structure, freshness, and aging potential faithfully reflecting the character of the vineyard and the vintage.

Grapes Godello 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 Hand-harvested with fruit selection in the vineyard. Destemming and pre-fermentation maceration at low temperature for 6 hours. Alcoholic fermentation in stainless steel tanks below 20°C. Aged for 4 months on fine lees with weekly periodic rackings.

Tasting Notes This Godello presents itself as a very clean and bright wine, with a straw-yellow color and golden rim, inviting enjoyment from the very first moment. On the nose, aromas of fruit and white flowers unfold, accompanied by subtle herbaceous notes and a delicate citrus touch, giving it a defined, harmonious, and very varietal aromatic profile. On the palate, it has a creamy attack supported by well-measured acidity that provides tension and balance. The finish is long, leaving a pleasant final bitterness that adds complexity.

Alcohol 13 % alc. by vol.

Total acidity |pH 5 g/l in H²T | 3.41

Residual sugar 0,36 g/l

Production 9,150 numbered bottles of 750 ml.



Awards vintage 2023:



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