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RONSEL DO SIL
Al Pie del Cañón

REGION/ ORIGIN	Galicia Ribeira Sacra D.O.	WINEMAKER	Maria José Yravedra
VINTAGE	2019	WINERY ESTABLISHED	2009
VARIETALS	50% Caiño Bravo, 35% Caiño Longo, 15% Caiño Tinto	VINEYARD(S)	Estate fruit Parada de Sil, A Teixeira
ALCOHOL	12.2%	AGE OF VINEYARD(S)	10 - 30 years old
FERMENTATION	French oak Indigenous yeasts	SOIL TYPE	Granite and schist
AGING	8 months	ELEVATION	350 - 470 meters
BARREL TYPE AGE OF OAK	300L French oak Neutral	FARMING METHODS	Biodynamic (not certified)
FILTER/FINING	None Natural bentonite	HARVEST TIME	9/4 thru 9/12
TOTAL SULFUR RS	77 mg/l 1 g/l	PRODUCTION	500 bottles

Ronsel means 'wake' – referring to the wake a boat makes in water (the Sil is the large river of the region)
'Ronsel do Sil' intends to leave its mark of passion & respect for sustainable work & the local wine culture

Ronsel do Sil is situated in one of the world's most extreme grape growing regions, the Ribeira Sacra DO of northwestern Spain. With vineyards planted throughout treacherously steep slopes (ranging from 300 to 700 meters above sea level), all pruning, maintenance, and harvest is carried out by hand on old terraces built by the ancient Romans called Bancales. Maria José Yravedra is an absolute visionary for the region, producing wines that not only show incredible varietal integrity, but she accomplishes this through natural farming and biodynamic principles, making around 45,000 bottles a year from their 10 hectare estate. Her philosophy is based on what she calls 'heroic' viticulture, reflecting a sincere balance with nature, through love and compromise with the land. Aside from composting each year with gorse (the last harvest's prunings and remains), sheep graze the vineyards once a year to add their natural flare and keep excess plants at bay. In the cellar, an absolutely minimal approach is the secret to each perfect bottling, with a gravity flow system instead of pumps, all old wood and concrete use for aging, and very little sulfur additions, letting the native grapes of the area tell their individual story.

Al Pie del Cañón means 'at the foot of the canyon' – referencing the 2 small vineyards at lower elevation
And is also a Spanish idiom meaning 'to be ready for whatever may come'

The *2019 Ronsel do Sil Al Pie del Cañón* comes from three distinctly different grapes that all carry the first name of Caiño, and second name of Bravo, Longo, and Tinto. In 2016, the winery made three different wines from these three grapes and learned about the characteristics that each had, yet seemed to be incomplete. In 2017 and on, they blended the three to create the perfect world of the Caiño varieties. After a careful vineyard selection, the grapes were destemmed, fermented, and aged together in one single 300-liter barrel for 8 months. Bottled with only a touch of sulfites, this intriguing wine comes together in the glass with an incredible essence of these ancient varieties. Smoky aromas, licorice, and black fruits shoot forth from the glass and foreshadow a similar profile on the palate. Deep and dark in the mouth with fruit and structure, but light and bright acidity compliment fully to keep the mouth refreshed and captivated, as the wine is far from heavy. This red will age well or can open with decanting for a wide array of cuisine.