



RONSEL DO SIL Muller Ceba



REGION/ ORIGIN	Galicia Ribeira Sacra D.O.	WINEMAKER	Maria José Yravedra
VINTAGE	2022	WINERY ESTABLISHED	2009
VARIETALS	Mencia + other indigenous varieties	VINEYARD(S)	Quiroga Bibei Cañones del Sil
ALCOHOL	12.5%	AGE OF VINEYARD(S)	100 years old
FERMENTATION	500L oak Indigenous yeasts	SOIL TYPE	Schist & Slate
AGING	8 months	ELEVATION	550 meters
BARREL TYPE	500L French oak	FARMING METHODS	Biodynamic (not certified)
BARREL AGE	Neutral	HARVEST TIME	September
FILTER/FINING	None	PRODUCTION	933 bottles
TOTAL SULFUR RS	64 mg/l .2 g/l		

*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.

*The first vintage of Muller Ceba was made for International Rural Women's Day on Oct. 15th, 2020
It is a wine that represents women, expressing strength, authenticity, and sensitivity*

The 2022 *Ronsel do Sil 'Muller Ceba'* comes from a single plot of century old vines in the Cañones del Sil area of the Quiroga Bibei of Ribeira Sacra. The grapes are predominately Mencia, however there is a field blend mix of other indigenous grapes that grow side by side there, and add to the depth and beauty of this wine. The label represents a woman in symbiosis with the terroir and the vineyard, to symbolize the importance of International Rural Women's Day. The grapes were harvested 'heroically' by hand and brought to the cellar for natural fermentation in a 500-liter French oak used barrel. After 8 months rest, the wine was bottled, and then was released on October 15th to celebrate the holiday.