



RONSEL DO SIL 'Ourive' Dona Branca

REGION/ ORIGIN	Galicia Ribeira Sacra D.O.	WINEMAKER	Maria José Yravedra
VINTAGE	2018	WINERY ESTABLISHED	2009
VARIETALS	100% Dona Branca	VINEYARD(S)	Estate fruit Val do Bibei
ALCOHOL	12%	AGE OF VINEYARD(S)	85+ years old
FERMENTATION	French oak Indigenous yeasts	SOIL TYPE	Granite and schist
AGING	6 months	ELEVATION	550 meters
BARREL TYPE	300L French oak	FARMING	Biodynamic
AGE OF OAK	Neutral	METHODS	(not certified)
FILTER/FINING	None	HARVEST TIME	9/16 thru 9/24
TOTAL SULFUR RS	35 mg/l 3.7 g/l	PRODUCTION	1,400 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.

***In the ancient Galician dialect, Ourive means 'goldsmith'- the Sil River was a rich source for gold
The label image represents the contour lines of the Sil's terrain***

The 2018 Ronsel do Sil Ourive comes from an incredible bush-vine vineyard at 550 meters above sea level in the Val do Bibei, made of entirely Dona Branca. Remarkably steep slopes cause for a mandatory hand-harvest, where the fruit is then brought to the cellar for a 24-hour maceration with the skins before pressing and a natural fermentation in 300-liter French oak barrels. A six-month rest took place in these same barrels, with no battonage, and then was bottled with only a touch of sulfites. This white is a stunning example of the local Dona Branca grape, offering intense exotic aromas, apricot, and very integrated hints of wood. In the mouth, the texture is unctuous yet has a clean and driven core underneath the layers of spice, ripe tree fruits, and balsamic notes. A very long finish lingers while offering a rollercoaster of fruit and spice and mineral, built for complex dishes and wonderful cheeses.