



RONSEL DO SIL 'Ourive' Godello



REGION/ ORIGIN	Galicia Ribeira Sacra D.O.	WINEMAKER	Maria José Yravedra
VINTAGE	2023	WINERY ESTABLISHED	2009
VARIETALS	100% Godello	VINEYARD(S)	Estate fruit Val do Bibei
ALCOHOL	14%	AGE OF VINEYARD(S)	90+ years old
FERMENTATION	French oak Indigenous yeasts	SOIL TYPE	Slate
AGING	6 months	ELEVATION	700 meters
BARREL TYPE	300L French oak	FARMING	Biodynamic (not certified)
AGE OF OAK	3-4 years old	METHODS	
FILTER/FINING	Light filter Natural bentonite	HARVEST TIME	Mid September
TOTAL SULFUR RS	90 mg/l 2.6 g/l	PRODUCTION	1,333 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 2023 *Ronsel do Sil 'Ourive' Godello* comes from a small north-facing 50° slope of slate soils that have over 90-year-old Godello vines. After a strenuous hand-harvest, the grapes are de-stemmed and go into stainless steel for a cold maceration before a light pressing into neutral wood for natural fermentation. After 6 months on lees in barrel, without battonage, the wine is gently filtered before bottling and only small amounts of sulfites were used during the entire process. The finished wine is brilliant, with aromas of sweet apples, lime zest, and white flowers. In the mouth, the texture is remarkable, being full bodied yet racy with freshness and a bright balance of acidity and minerality. This Godello has such a deep and long palate that showcases the terroir as well as the grape as though magnified by the wine glass, it is truly a wine for years to come.