



RONSEL DO SIL 'Ourive' Treixadura



REGION/ ORIGIN	Galicia Ribeira Sacra D.O.	WINEMAKER	Maria José Yravedra
VINTAGE	2023	WINERY ESTABLISHED	2009
VARIETALS	100% Treixadura	VINEYARD(S)	Estate fruit Val do Bibei
ALCOHOL	13%	AGE OF VINEYARD(S)	60+ years old
FERMENTATION	French oak Indigenous yeasts	SOIL TYPE	Granite and schist
AGING	6 months	ELEVATION	350 meters
BARREL TYPE	300L French oak	FARMING	Biodynamic
AGE OF OAK	Neutral	METHODS	(not certified)
FILTER/FINING	None Natural bentonite	HARVEST TIME	Mid September
TOTAL SULFUR RS	84 mg/l 4.3 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' Treixadura* comes from a small, beautiful vineyard with the typical, and remarkably steep, slopes that demand a hand harvest before the fruit is brought to the cellar for a second selection on a vibrating sorting table. The grapes spent 10 hours with the skins to extract extra aroma and phenolics before a very gentle pressing and a natural fermentation in 300-liter French oak barrels. A six-month rest took place in these same barrels, with sporadic battonage, and then was bottled with only a touch of sulfites. A stunningly aromatic grape, that showcases white flowers, orange orchard, and fresh peaches. The palate attacks with a soft mouthfeel yet is loaded with stone fruit, jasmine, and juicy citrus notes that are riddled with plenty of vibrant acidity to keep the mouth fresh and clean. A showstopper of a white for so many great cuisines, or for a contemplative retreat on enjoyment.