



## RONSEL DO SIL Pórtico da Gloria



REGION/ ORIGIN	Galicia Ribeira Sacra D.O.	WINEMAKER	Maria José Yravedra
VINTAGE	2023	WINERY ESTABLISHED	2009
VARIETALS	100% Brancellao	VINEYARD(S)	Langullo & Sacardebois
ALCOHOL	14.5%	AGE OF VINEYARD(S)	Langullo - 50-60 yrs Sacardebois - 15-20 yrs
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Langullo - Granite Sacardebois - Slate
AGING	8 months	ELEVATION	Langullo – 620 meters Sacardebois – 350 m.
BARREL TYPE	228L French oak	FARMING METHODS	Biodynamic (not certified)
BARREL AGE	Neutral	PRODUCTION	1,333 bottles
FILTER/FINING	None Natural bentonite		
TOTAL SULFUR	60 mg/l		
RS	1.5 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.

*Portico da Gloria is a Romanesque stone entrance for the St James Cathedral in Santiago de Compostela  
It was built at the end of the 12<sup>th</sup> century & is one of the most important artistic symbols of Galicia*

The 2023 *Ronsel do Sil 'Portico da Gloria'* comes from two gorgeous hillside vineyards named Langullo and Sacardebois, where the Brancellao is harvested by hand and brought into the cellar for a natural fermentation in stainless steel. These two plots have granite and slate soils respectively, and give so much drive and terroir to the finished wine, showcasing the extreme earth of the region. Some of the grapes are de-stemmed, and some are left in whole clusters before a light foot crushing and then primary fermentation. Once complete, the wine is placed into neutral French barrique for malolactic fermentation and about 8 months of aging. The finished wine has a lovely savory aroma that is backed with red berries and dark red cherries. The palate has a characteristic waxy fruit note, enough acidity to accompany its softer tannins, and a long spicy finish that stays light and fresh.