



RONSEL DO SIL Vel'uveyra Mencia



REGION/ ORIGIN	Galicia Ribeira Sacra D.O.	WINEMAKER	Maria José Yravedra
VINTAGE	2023	WINERY ESTABLISHED	2009
VARIETALS	85% Mencia 10% Garnacha 5% Negreda	VINEYARD(S)	Leiravella & Sacardebois
ALCOHOL	12%	AGE OF VINEYARD(S)	10-60 years old
FERMENTATION	5,000Loak foudre Indigenous yeasts	SOIL TYPE	Granite
AGING	8 months	ELEVATION	300-450 meters
BARREL TYPE	Same old foudre	FARMING METHODS	Biodynamic (not certified)
FILTER/FINING	None Natural bentonite	PRODUCTION	10,933 bottles
TOTAL SULFUR RS	58 mg/l .36 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.

*Vel'uveyra is in old local dialect meaning 'to gaze at the vineyard' during the colorful harvest
The symmetric picture symbolizes grapes & their resolute philosophy to promote sustainable development*

The 2023 *Ronsel do Sil Vel'uveyra* comes from the estate's steep terraced vines that differ in age and are picked at a range of altitudes. A blend of predominately Mencia, along with some Garnacha and the local Negreda, the grapes are hand harvested and brought into the cellar for a cold (pre-fermentation) soaking, before entering into large 5,000-liter oak foudres for natural fermentation, and 8 months of aging. The expressive result has a vibrant nose of red fruits, spice, and hints of licorice, while leading to a soft and supple palate of plums, cherries, light herbs, and pepper. This northwestern Spanish red is perfect drinking wine for many foods, as the fresh acidity and soft yet bright fruit is very complementary at the table.