



## RONSEL DO SIL

### Vel'uveyra Mencia Crianza

REGION/ ORIGIN	Galicia Ribeira Sacra D.O.	WINEMAKER	Maria José Yravedra
VINTAGE	2017	WINERY ESTABLISHED	2009
VARIETALS	85% Mencia 10% Garnacha 5% Negreda	VINEYARD(S)	Leiravella & Sacardebois
ALCOHOL	12.5%	AGE OF VINEYARD(S)	10-60 years old
FERMENTATION	5,000L oak foudre Indigenous yeasts	SOIL TYPE	Granite
AGING	8 months	ELEVATION	300-450 meters
BARREL TYPE	228-500L French oak	FARMING	Biodynamic
AGE OF OAK	Neutral	METHODS	(not certified)
FILTER/FINING	None	PRODUCTION	12,000 bottles
TOTAL SULFUR	16 mg/l		
RS	.2 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 2017 Ronsel do Sil Vel'uveyra Crianza comes from gorgeous and steep vineyard sites that range from 10 years to 60 years old. The grapes must be hand-harvested, and the blend of 85% Mencia, 10% Garnacha, and 5% Negreda are brought into the cellar where half of the grapes are left in whole cluster and half are de-stemmed for a cold maceration. After nearly 2 days, the grapes are put into large (5000 liter) Oak Foudres where a natural fermentation takes place, before the wine is moved to used barrique and tonneau for 8 months. Hardly any sulfites are added before the bottling process, adding to the final wine's expressive disposition. Wildly aromatic, the bright and spicy fruit that shows itself on the nose, also play well on the tongue, with hints of herbs, ripe red and blue berries, and a fresh finish packed full of acidity.