



RONSEL DO SIL Vel'uveyra Rosado



REGION/ ORIGIN	Galicia Ribeira Sacra D.O.	WINEMAKER	Maria José Yravedra
VINTAGE	2023	WINERY ESTABLISHED	2009
VARIETALS	80% Mencia 10% Merenzao 5% Brancellao 5% Caiño	VINEYARD(S)	Estate fruit 50/50 espalier & bush
ALCOHOL	12.5%	AGE OF VINEYARD(S)	25 - 50 years old
FERMENTATION	French oak Indigenous yeasts	SOIL TYPE	Granite and slate
AGING	6 months	ELEVATION	350 - 550 meters
BARREL TYPE	300 & 600L French oak	FARMING	Biodynamic (not certified)
AGE OF OAK	Neutral	METHODS	
FILTER/FINING	Light filter Natural bentonite	HARVEST TIME	Mid September
TOTAL SULFUR RS	105 mg/l .63 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.

*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 Rosado* comes predominately from the estate's Mencia vines, as well as other local grapes, in order to create a deeply complex and developed rosé. These biodynamically farmed sloped hillsides (and average of 50° slopes!) must be hand harvested, and once each grape comes in the cellar the grapes, they spend varying time on skins before they are gently pressed and begin natural fermentation in large neutral French oak. After 3 months on the fine lees, the wine is racked (again by gravity) into both 300 and 600 liter used French barrels. The finished wine is full of intense mineral, citric, and red fruit aromas that lead to a gorgeously silky texture in the mouth. The fruit is long on the palate, with fresh berries, vibrant acidity, and a clean, vibrant sense of terroir.