



QUINTA DO SIL



VINTAGE 2023

History

Monovarietal godello from old vines located in the Sil river valley in the surroundings of A Rúa and Larouco with complex slate and granitic soils.

Designation of Origin Valdeorras

Variety Godello

Production 45.000 bottles of 0.75 L

Vinification

Destemming of the clusters followed by a short maceration (> 4 hours). Soft and slow pressing with a subsequent static decantation. All in preparation for a long temperature controlled fermentation (15 - 17 °C) in stainless steel tanks.

Service temperature 10-12° C

Alcohol content 13.5 % (Deviation > 0.2)

Total acidity (T.A.) 5.42 g/l THA (Deviation > 0.2)

Volatile acidity 0.49 g/l (Deviation > 0.11)

pH 3.45 (Deviation 0.12)

Residual sugars 1.4 g/l

Tasting notes

Straw yellow, clean and shiny. On the nose has a high aromatic intensity with fruity notes such as Williams pear, yellow sweet cherry and loquat with a deep background reminiscent of chamomile, green tea and beeswax.

On the palate it enters powerful, with both volume and freshness. Followed by a silky finish with medium persistence.

Allergens



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