



**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



[www.quintadosil.es](http://www.quintadosil.es)