



QUINTA DO SIL



## VINTAGE 2024

### 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

**Fermentation** Between 15-17°

**Production** 32.939 bottles of 0.75 L

### Vinication

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 in stainless steel tanks.

**Service temperature** 10-12° C

**Alcohol content** 13 % (Deviation > 0.2)

**Total acidity** (T.A.) 5.7 g/l THA (Deviation > 0.2)

**Volatile acidity** 0.37 g/l (Deviation > 0.11)

**pH** 3.40 (Deviation 0.12)

**Residual sugars** 1.6 g/l

### Tasting notes

Straw yellow in color, clean and bright, with light golden reflections.

On the nose, it is highly expressive, showcasing aromas of ripe white fruit such as San Juan pear, mirabelle plum, and loquat, layered over a background reminiscent of aromatic herbs, green tea, and subtle hydrocarbon notes.

On the palate, it opens with personality and a certain structure, while reflecting the variety's characteristic creaminess. It offers good persistence and a silky finish.

Allergens



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