



PASAL DE ESILE

D.O Ribeira Sacra

100% Godello

About it

Made 100% with grapes of the Godello variety, this wine is the result of the winemaking tradition preserved in the Ribeira Sacra D.O. One by one its grapes are hand-picked from the slopes of the Sil river, in the subzone of Quiroga, achieving all the peculiarities of the red clay soils to be subsequently aged on its fine lees.

Did you know...?

This grape, also known as Verdello or Parpalo Button de Gallo, is one of the Galician varieties with the earliest ripening.

TASTING NOTES

A pleasure for the senses

Nose of medium-high aromatic intensity and great cleanliness and frankness. Notes of fruit appear, ripe apple, pear and white flowers accompanied by mineral notes. On the palate it is fresh, with a smooth and well-balanced mid palate, giving a pleasant sensation of volume. Very suitable acidity to preserve and structure the wine.



Perfect for different culinary delight

- Sushi
- Creamy-rice
- Semi-cured cheese



Appearance



Low

High

Tannins



Sweetness



Body



Acidity

