OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Escalada do Sil Blanco

ESCALADA DO SIL
BLANCO
Valdeorras

Escalada do Sil Blanco is a beautiful examination of place from the mind of Alberto Orte. Grown on steep, terraced slopes high above the Sil River in eastern Galicia, this is a singular expression of Godello that showcases the unique terroir of DO Valdeorras. Located between Bierzo and Ribeira Sacra, Valdeorras is the “Gateway to Galicia,” famous for a mild micro-climate that spurred the Romans to call it the “Valley of Gold.” Planted at high altitude far above the river, this site brings cool nights and warm (but not hot) days, allowing for persistent acidity alongside lush, round fruit. Composed of slate and granite, the soils of this site are perfect for the adding texture and a mineral backbone to the classic Godello orchard fruit profile.

WHAT MAKES THIS WINE UNIQUE?: This is a rare, limited production Godello from a single parcel of low-yield vines in Valdeorras. With natural yeast fermentation, no malolactic fermentation and elevage in used barrel, Escalada do Sil Blanco provides a clear expression of a unique terroir, and in the glass hints at the unsung ageability of this special grape.

RATING HISTORY: 2020 94WE 'Hidden Gem'; 92JS, 90WS; 2019 93WA, 92JS; 2018 94VM, 92WA, 90JS

GRAPE: 100% Godello. Vines 20 years old on average. Tended in slate and granite soil with traces of clay at 500- 750 m (1,640-2,460 ft) elevation.

PAIRING SUGGESTIONS: Escalada do Sil Blanco will pair with roast poultry, mushrooms, and richer seafood dishes such as pulpo gallego, a classic local octopus dish.

VINIFICATION AND AGING: No skin contact or malolactic fermentation; wild yeast fermentation in 600L barrel. Racked to 2nd use 600L barrel for elevage and aged for 12 months; then 5 months in bottle prior to release.

LOCATION, SOIL, CLIMATE: The vineyards are located in Galicia, in far northwestern Celtic Spain, within the Valdeorras DO. The vineyards are in the mountain town of O Barco at 500 to 750 m (1,640 to 2,460 ft) elevation. The soil is composed of slate and granite topsoil with a thin clay subsoil. This soil profile is poor in organic matter. The vines yield 2.5 kg (about 6 lbs) of grapes per vine, compared to the average of 7.5 kg (around 17 lbs) per vine in Valdeorras. The area's climate has an average temperature of 66.2 F from April to October, among the lowest average temperatures in Spain, with 27.56 inches of annual rainfall. This low level of precipitation helps prevent overnight frost. The cool temperatures of this Atlantic-influenced climate provide a longer ripening period, which results in bright wines with great aromatic expression.

TASTING NOTES Pale gold. On the nose, ripe orchard fruit is interwoven with smoky mineral and dried herbs, with a touch of spicebox. On the palate, intense concentration of the orchard and stone fruit flavors, with remarkable acidity and a touch of classic phenolic bitterness. Finishes clean and long.

ALCOHOL CONTENT: 13.5%

UPC CODE: 8437019718268