

PASAL DE ESILE

GODELLO

• AGED ON ITS FINE LEES •

D.O. Ribeira Sacra
13% VOL

Esile is the course of the Sil River, it is the essence that runs along the slopes of the Ribeira Sacra, connecting both banks only by small stone rows formed in its path by the majesty of its waters.

Cultivated in red clay soils that give it a peculiar minerality and matured on its fine lees mark the differentiating character of this Godello.



FRESH AND
DELICATE

PASAL DE ESILE

D.O. Ribeira Sacra
GODELLO

Built in an old 17th century rectory and surrounded by 20 hectares of vineyards, the winery is located in Amandi, the founder's hometown in the heart of the Ribeira Sacra (in the Northwest of Galicia, Spain). This is one of **4 areas in Spain certified as "heroic viticulture"** due to the steep slopes and its ground placed in terraces **that make almost impossible to cultivate and harvest the grapes.**

Rectoral de Amandi has another **120 hectares of vineyards distributed in different areas of the Ribeira Sacra**, as well as, it counts with the collaboration of more than 300 local winegrowers that allow to maintain the tradition alive and the same character in the wines. The philosophy of Rectoral de Amandi is based on **respect for the environment**, the promotion of the **local economy** and **quality and innovation** as the main points to stand out, some examples of that are: the **manual harvest** and the production of **vegan wines**, the cultivation and caring of vines **avoiding artificial fertilizers** with herds of sheep that keep the land clean, weather stations with temperature sensors that provide useful information **to reduce the use of phytosanitary treatments** and the **creation of our own yeasts from natural elements** that guarantee the authenticity of the wine and allow full control of the production process.



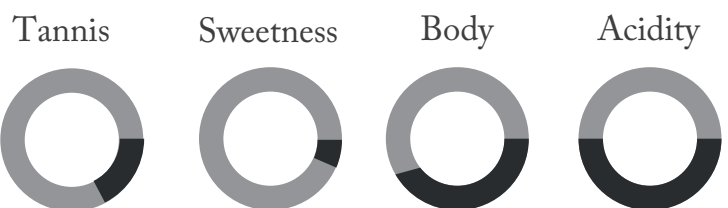
VEGAN
WINE

TASTING NOTES

A PLEASURE FOR THE SENSES

Good aromatic intensity with delicate notes of apple, pear and minerals. It stands out for its freshness and smoothness. With a very suitable acidity, ideal to enjoy alone or with light meals.

CARACTERISTICS



Serve at: 8°C-11°C

APPEARANCE



PERFECT TO ENJOY WITH...

-Seafood creamy rice.
-Sushi.

