



Product code: 3698

## ADEGA PONTE DA BOGA, ALBARIÑO, DO RIBEIRA SACRA, SPAIN, 2019



### Producer Profile

Nestled deep in Galicia, in the region of Ribeira Sacra on the banks of the River Sil, the Ponte da Boga winery is set on acutely steep terraced slopes.

At harvest time, seasonal workers descend as if on a pilgrimage to help pick the fruit from the steep and narrow terraces. Delicate hands and nimble feet ensure the grapes are passed up the slopes to the winery to begin the next stage of their journey. From vines, often in excess of 100 years old, are fresh elegant expressions of Albarino, Godello, Mencia and rare Merenzao. Cooled by the Atlantic winds and basking in Spanish sunlight these precariously placed vines produce wines of authenticity and heritage.

### Viticulture

Integrated viticulture. Double Cordon de Royat. Schist soil and sandy clay over pebbles.

### Winemaking

A pre - fermentation cold maceration, followed by pressing and fermentation in stainless steel tanks and a small proportion in oak barrels. Aged in stainless steel vats for 5 months.

### Tasting Note

A greenish yellow colour, with intense and complex notes of lime, lemon marmalade, apricot, rose and lavender with additional smoky notes. Grapefruit, lemon and nectarine are evident on the palate.

### Food Matching

Excellent with fish and shellfish as well as poultry.

### Technical Details

#### Varieties:

Albariño 100%

ABV: 12.5%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

### Oak Treatment

Time: 4 Months

Type: 500 l French Oak

% wine oaked: 30

% new oak: 30