

## Adega Ponte da Boga, Albariño, DO Ribeira Sacra, Spain, 2022

### Producer Profile

Deep in Galicia's Ribeira Sacra region, on the banks of the River Sil, Adega Ponte da Boga nestles amongst precipitous and ancient terraced slopes.

At harvest time, workers descend as if on a pilgrimage to pick the fruit from these steep, 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, come fresh elegant expressions of Albariño, Godello, Mencia and rare Merenzao and Blanco Lexítimo. Cooled by the bracing Atlantic air and basking in the warmth of Galician's sunlight these precariously placed vines produce wines of authenticity and heritage.

### Viticulture

Working with the integrated viticulture methods and training the vines Double Cordon de Royat. The Schist soil and sandy clay over pebbles is ideal for growing the Albariño vines.

### Winemaking

A pre-fermentation cold maceration, followed by pressing and fermentation in stainless steel tanks and a small proportion going into mostly old 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.

### Awards

**James Suckling 90 Points**



Product code: 3698

### Technical Details

#### Varieties:

Albariño 100%



**ABV:** 14%

**Closure:** Technical cork

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

#### Oak Ageing

**Time:** 4 Months

**Type:** 500 litre French Oak

**% wine oaked:** 30

**% new oak:** 30

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