



Product code: 4723

Adegas Ponte da Boga, Bianco Lexítimo, DO Ribeira Sacra, Spain, 2021



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

From a single plot in the DO Ribeira Sacra, planted on slate soil at an altitude of 500 metres. The climate here is Atlantic, with a continental influence, just perfect for ripening the native Blanco Lexítimo grapes.

Winemaking

There is a pre-fermentation cold maceration, pressing and subsequent fermentation in steel tanks and a small proportion in oak barrels, followed by aging on lees for 5 months.

Tasting Note

A recovered native Galician variety, now grown in the unique terroir of the Ribeira Sacra. It produces floral and very aromatic wines, accompanied by good acidity and great structure. This one is fresh, with citrus aromas sitting over white flower and stone fruits and includes a subtle toasted and smokiness about it. On the palate it reveals lime, apricot and orange and mineral nuances that show the potential of another of the great ancestral varieties of Galicia.

Food Matching

Chicken, shrimp, shellfish and white fish.

Technical Details

Varieties:

Blanco Lexítimo 100%

ABV: 12.5%

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: 50

% new oak: None