Adega Ponte da Boga, Blanco Lexítimo, DO Ribeira Sacra, Spain, 2021



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 Albarino, 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

Produced from a single vineyard plot of Blanco Lexítimo (sometimes known as Albarin), on slate soil at an altitude of 500 metres above sea level. The climate here is characteristically Atlantic, with a continental influence, infusing the wine with minerality, intense flavour and freshness.

Winemaking

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

Tasting Note

A beautiful and authentic expression of this recovered native varietal. It offers up floral and delicately herbal notes, with pithy mineral acidity and fine structure. The overwhelming sense is one of purity, focus and freshness, with white flowers, stone fruits and a subtle hint of flint, before revealing lime, apricot and textural breadth on the finish.

Food Matching

Delicious with fish and seafood of all types.

Product code: 4723

Technical Details

Varieties:
Blanco Lexítimo 100%

VEGETARIAN VEGAN

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

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