

Product code: 3699

Adega Ponte da Boga, Capricho, DO Ribeira Sacra, Spain, 2017



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

The vines are grown in an atlantic climate with a continental influence. Integrated viticulture. Double Cordon de Royat. Schist soils.

Winemaking

The grapes are destemmed and crushed, then fermented for 10 days with gentle pumping over, followed by maceration for 8 to 10 days. After malolactic fermentation the wine is aged in old French Oak for 10 months.

Tasting Note

Native to Ribeira Sacra, the Merenzao grape has intense rose, raspberry and cherry aromas, supported by cherry rose and raspberry on the palate. The ageing in old french oak gives this wine a delictate body with plenty of fruit and elegant tannins.

Food Matching

Bold enough for beef, but delicate enough for fish. Even octopus!

Technical Details

Varieties:

Merenzao 100%

ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 10 Months

Type: French Oak of
second and third use 500

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% wine oaked: 60

% new oak: None