



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

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 Lexitimo. 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

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!



Product code: 3699

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 l

% wine oaked: 100

% new oak: None

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