



Product code: 3697

ADEGA PONTE DA BOGA, GODELLO, DO RIBEIRA SACRA, SPAIN, 2019



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. Schists and sandy clay over pebbles.

Winemaking

Pressing and fermentation in stainless steel tanks followed by aging on the lees for 5 months in stainless steel. A small proportion is fermented in French Oak for additional complexity.

Tasting Note

A greenish yellow colour, with a subtle yet complex and well structured citrus profile with a touch of pear. This follows with nuances of herb and jasmine, whilst the palate is a refreshing mouth full of pear, green apple and mineral notes.

Food Matching

Excellent with fish, shellfish especially prawns as well as poultry.

Technical Details

Varieties:

Godello 100%

ABV: 13%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

No oak treatment