

Product code: 3696

Adega Ponte da Boga, Mencia, DO Ribeira Sacra, Spain, 2020



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

All of the vines are looked after by hand according to the concept of integrated winemaking, using natural preventative measures as much as possible, encouraging natural predators to eliminate pests to keep their ancient and noble varieties from succumbing to pests. Harvest time is a heroic effort, terraces are small and there is no mechanisation, meaning the grapes are harvested and carried up the steep hillsides by hand by the pilgrimage of workers that arrive every harvest time!

Winemaking

The grapes are destemmed and crushed, then fermented for 10 days with gentle pumping over, followed by maceration for 8 days. Aged in stainless steel for 6 months.

Tasting Note

This fruit driven Mencia is an intense cherry red colour. The sour cherry, violet and blackberry on the palate is supported by the typically intense notes of violet, rose and blackberry on the nose, with additional notes of peppery spice and an earthy background.

Food Matching

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

Technical Details

Varieties:

Mencia 100%

ABV: 12.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing