

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

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

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!

Awards

The Wine Merchant 100 100



Product code: 3696

Technical Details

Varieties: Mencía 100% ABV: 13% Closure: Technical cork

Colour: Red
Style: Still wine
Case Size: 6 x 75cl

Oak Ageing
No oak ageing