



Adega Ponte da Boga, Pizarras Y Esquistos, DO Ribeira Sacra, Spain, 2021

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, Mencía 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

Grapes are grown on the San Vitoriao vineyard on the banks of the Miño River, where the schist soil add a distinctive structure to the wines.

Winemaking

Grapes are destemmed and crushed, followed by fermentation for 10 days with gentle pumping over and a maceration for 8 days. This is an oaked style, with time in second and third fill French oak for 4 months to enhance the fruit.

Tasting Note

Bright red fruit dominates the nose with soft mocha and spice notes. The palate is bright, finely structured from the schist soils, with fine, pure tannins, and red berry notes only enhanced by the well poised use of oak.

Food Matching

A beautiful and versatile wine that works well with red meats and seafood such as squid.



Product code: 4725

Technical Details

Varieties:

Mencía 100%

ABV: 13.5%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 4 Months

Type: French

% wine oaked: 100

% new oak: None

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