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Ponte da Boga
A D E G A

PONTE DA BOGA MENCÍA 2010

MENCÍA FROM THE RIBEIRA SACRA REGION AT ITS BEST: FRESH, FRAGRANT AND ELEGANT, AN EXPRESSION OF AN ATLANTIC CLIMATE AND SCHIST-RICH SOILS.

<i>Enological Consultant</i>	Dr. Dominique Roujou de Boubée
<i>Technical Director</i>	Ruben Pérez Añón
<i>Vineyard supervisor</i>	Eloy Novoa Pardo
<i>Commercial Director</i>	Carlos López Otero (Tlfo.: 653 940 720)

<i>Alcohol by volume (%)</i>	12,65
<i>Total acidity (g/L) in tartaric acid</i>	5,3
<i>Volatile acidity (g/L) in acetic acid</i>	0,42
<i>pH</i>	3,72
<i>Glucose + fructose (g/L)</i>	0,09
<i>Free SO₂ * sulphur dioxide (mg/L)</i>	22
<i>Total SO₂ sulphur dioxide (mg/L)</i>	53

*Analysis performed on 18/02/2011



<i>Plots</i>	The grapes come from plots in the municipal areas of Abeleda, Amandi, Chantada, Manzaneda, Trives, Ferreira de Pantón and Quiroga
<i>Region</i>	Ribeira Sacra D.O.
<i>Soils</i>	Schists in Abeleda, Amandi, Manzaneda, Trives and Chantada, granitic sand in Ferreira de Pantón, and sandy clays over pebbles in Quiroga
<i>Geography</i>	Steep slopes in Manzaneda, Trives, Abeleda and Amandi, hillsides in Ferreira de Pantón and Chandada, and valley in Quiroga
<i>Orientation</i>	South (Abeleda, Amandi, Ferreira de Pantón, Quiroga, Chantada), Southeast (Trives) and Northeast (Manzaneda)
<i>Altitude</i>	350 m to 500 m in Amandi and Abeleda, 400 m to 480 m in Manzaneda, 410 to 470 m in Trives, 280 to 360 m in Ferreira de Pantón, 275 m in Quiroga and 225 m in Chantada
<i>Climate</i>	Atlantic with continental influence
<i>Rainfall 2010</i> (oct. 09/sept. 10)	1215,5 mm
<i>Average temperature 2009</i> (oct. 09/sept. 10)	14,9° C
<i>Hours of sunshine</i> (oct. 09/sept. 10)	2,303.7 h/year
<i>Grape variety</i>	100% Mencía
<i>Vine age</i>	8 to 150 years
<i>Plantation density</i>	4,500 vines/hectare
<i>Viticulture</i>	Integraded
<i>Vine training</i>	Double Cordon de Royat and bush vines
<i>Production/hectare</i>	8,000 kg/hectare (57 hL/hectare)
<i>Harvesting</i>	Manually in 18 kg boxes
<i>Harvesting date</i>	30th September to 12th October
<i>Vinification</i>	De-stemmed and crushed, fermented at 24°29° for 10 days with gentle pumping over, followed by maceration for 8 days. Then aged in steel tanks for 6 months.
<i>Bottled</i>	1st March 2011
<i>Production</i>	156,000 bottles, 3,000 magnums and 20 double magnums
<i>Colour</i>	Intense cherry red
<i>Nose</i>	Intense, with hints of raspberry, rose, blackcurrant and undertones of violet and green pepper
<i>Paleta</i>	After an initial rounded sensation, the wine offers major balance, freshness and elegance, with mineral hints. Light and smooth, enticing to have another glass
<i>Laying down</i>	Although Ponte da Boga Mencía 2010 is already very expressive and ready for drinking, it will reach its full potential from February-March 2012, developing its own personality over the next 3-4 years
<i>Serving</i>	We recommend decanting the wine before serving at 15°