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Ponte da Boga
A D E G A

BLANCO DE BLANCOS 2010

A GREAT GALICIAN WHITE WINE, THE RESULT OF A HARMONIOUS BLEND OF SUBTLE GODELLO AND LIVELY ALBARIÑO, WITH A TOUCH OF DONA BRANCA. A WHITE RESULTING FROM BLENDING SEVERAL WHITES.

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<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>	13
<i>Total acidity (g/L) in tartaric acid</i>	6,4
<i>Volatile acidity (g/L) in acetic acid</i>	0,25
<i>pH</i>	3,34
<i>Glucose + fructose (g/L)</i>	0,34
<i>Free SO2 * sulphur dioxide (mg/L)</i>	29
<i>Total SO2 sulphur dioxide (mg/L)</i>	85

*Analysis performed on 31/03/2011



<i>Plots</i>	The grapes come from plots in the municipal areas of Abeleda and Quiroga
<i>Region</i>	Ribeira Sacra D.O.
<i>Soils</i>	Schists in Abeleda, and sandy clays over pebbles in Quiroga
<i>Geography</i>	Steep slopes in Abeleda and valleys in Quiroga
<i>Orientation</i>	South
<i>Altitude</i>	350 m to 500 m in Abeleda, 275 m in Quiroga
<i>Climate</i>	Atlantic, with continental influence
<i>Rainfall 2010</i> <i>(oct. 09/sept. 10)</i>	1215,5 mm
<i>Average temperature 2009</i> <i>(oct. 09/sept. 10)</i>	14,9° C
<i>Hours of sunshine</i> <i>(oct. 09/sept. 10)</i>	2303,7 h/year
<i>Grape variety</i>	62% Godello, 33% Albariño and 5% Dona Branca
<i>Vine age</i>	8 to 30 years
<i>Plantation density</i>	4,500 vines/hectare
<i>Viticulture</i>	Integrated
<i>Vine training</i>	Cordón de Royat doble
<i>Production per hectare</i>	7000 kg/hectare (50 hL/hectare) of Albariño and 8000 kg/hectare (57 hL/hectare) of Godello and Dona Branca
<i>Harvesting</i>	Manually in 18 kg boxes
<i>Harvesting date</i>	16th to 21st September
<i>Vinification</i>	100 % de-stemmed and crushed Albariño, whole cluster for Godello and Dona Branca, pressed with pneumatic press. The must is fermented at 18° for 8 days, and then aged on lees in a steel vat for 5 months. A small proportion is fermented in new and 1-year-old French 500 litre oak barrels and then aged on lees.
<i>Bottled</i>	11th April 2011
<i>Production</i>	22,600 bottles
<i>Colour</i>	Greenish yellow
<i>Nose</i>	Intense, beginning with a touch of citrus fruits (orange and lemon), peach and pear, rounding off with flowers, roses, jasmine, orange blossom and a smoky background
<i>Paleta</i>	Beginning with a round, balanced flavour with an elegantly acidity, lively touch. A very pure wine with a mineral expression, tasty and persistent
<i>Laying down</i>	Although Blanco de Blancos 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 2 years
<i>Serving</i>	We recommend decanting the wine before serving at 10°