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Ponte da Boga
A D E G A

PONTE DA BOGA BANCALES OLVIDADOS 2009

A UNIQUE MENCÍA FROM THE RIBEIRA SACRA, THE RESULT OF A PROJECT TO HIGHLIGHT THE AGE-OLD WORK OF VINE GROWERS WHO TURN THEIR BACKS ON THE EASY OPTION AND STILL GROW AND HARVEST GRAPES IN HARD-TO-REACH AREAS, CONTINUING WITH A HERITAGE THAT BRINGS OUT ALL OF THE STRENGTH AND BEAUTY OF OUR VINEYARDS. WE STRIVE TO PROVIDE SPECIFIC SUPPORT BASED ON THEIR NEEDS, WHETHER AT TECHNICAL, HUMAN OR MATERIAL LEVEL, SO THAT THEY CAN CONTINUE WITH THEIR WORK AND WE CAN CONTINUE TO ENJOY THE LEGACY OF THE STRENGTH AND BEAUTY OF OUR VINEYARDS.

<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>	13,6
<i>Total acidity (g/L) in tartaric acid</i>	5,0
<i>Volatile acidity (g/L) in acetic acid</i>	0,42
<i>pH</i>	3,66
<i>Glucose + fructose (g/L)</i>	0,07
<i>Free SO2 * sulphur dioxide (mg/L)</i>	30
<i>Total SO2 sulphur dioxide (mg/L)</i>	48

*Analysis performed on 03/09/2011



<i>Plots</i>	The grapes are grown on plots in the municipal districts of Manzaneda and Quiroga
<i>Region</i>	Ribeira Sacra D.O.
<i>Soils</i>	Schists
<i>Geography</i>	Steep slopes
<i>Altitude</i>	400 m a 480 m en Manzaneda, 430 m a 480 m en Quiroga. 400-480m in Manzaneda; 430-480m in Quiroga
<i>Climate</i>	Atlantic with continental influence
<i>Rainfall 2009</i> <i>(oct. 08/sept. 09)</i>	695,1 mm
<i>Average temperature 2009</i> <i>(oct. 08/sept. 09)</i>	14,08° C
<i>Hours of sunshine</i> <i>(oct. 08/sept. 09)</i>	2.051,8 h/año
<i>Grape varieties</i>	100% Mencía
<i>Vine age</i>	20 to 150 years
<i>Plantation density</i>	4,500 vines/hectare
<i>Viticulture</i>	Integrated
<i>Vine training</i>	Double Cordon de Royat and bush vines
<i>Production/hectare</i>	4.000 kg/hectare (29 hL/hectare)
<i>Harvesting</i>	Manually in 18 kg boxes
<i>Harvesting date</i>	19th-20th September
<i>Vinification</i>	De-stemmed and crushed grapes, fermentation at 24°29°C for 10 days with gentle pumping over, and maceration for around 10 days. The press wine is removed. This is followed by malolactic fermentation and aging in used French oak barrels (34% 1 year old and 17% 2 years old) for 10 months. 49% of the wine is aged for 10 months in a thermoregulated steel vat to maintain the crisp fruitiness of the Mencía, and the rest is blended in at the end of the aging process.
<i>Bottled</i>	6th September 2010
<i>Production</i>	2,540 bottles
<i>Laying down</i>	Bancales Olvidados will develop all of its complexity and personality over the next 10 years
<i>Serving</i>	We recommend decanting the wine before serving at 15°