

# P

Ponte da Boga  
A D E G A

## PONTE DA BOGA ALAÏS 2009

MENCÍA FROM RIBIERA SACRA ESSENCE,  
EXPRESSION OF AN ATLANTIC CLIMATE AND OF  
A UNIQUE PLOT WITH SCHIST-RICH SOILS.

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<i>Vineyard supervisor</i>	Eloy Novoa Pardo
<i>Commercial Director</i>	Carlos López Otero (Tlfo.: 653 940 720)

<i>Alcohol by volume (%)</i>	14
<i>Total acidity (g/L) in tartaric acid</i>	5
<i>Volatile acidity (g/L) in acetic acid</i>	0,48
<i>pH</i>	3,68
<i>Glucose + fructose (g/L)</i>	0,23
<i>Free SO2 * sulphur dioxide (mg/L)</i>	26
<i>Total SO2 sulphur dioxide (mg/L)</i>	53

\*Analysis performed on 09/09/2010



<i>Plots</i>	The grapes come from a single plot of terraces, Costa de Alais, in front of the winery
<i>Region</i>	Ribeira Sacra D.O.
<i>Soils</i>	Very poor schist soils
<i>Geography</i>	Steep slopes
<i>Orientation</i>	South
<i>Altitude</i>	350 m to 450 m
<i>Climate</i>	Atlantic with continental influence
<i>Rainfall 2009</i> (oct. 08/sept. 09)	695,1 mm
<i>Average temperature 2009</i> (oct. 08/sept. 09)	14,08° C
<i>Grape variety</i>	100% Mencía
<i>Vine age</i>	11 years
<i>Plantation density</i>	4,500 vines/hectare
<i>Viticulture</i>	Integrated
<i>Vine training</i>	Double Cordon de Royat
<i>Production/hectare</i>	4,500kg/hectare (32 hL/hectare)
<i>Harvesting</i>	Manually in 18 kg boxes
<i>Harvesting date</i>	18rd and 19rd September
<i>Vinification</i>	De-seeded and de-stalked grapes, fermentation at 24°29°C for around 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 French and Central European 228 litre, 300 litre, 350 litre and 500 litre oak casks (52% new, 15% 1 year old) for 10 months. 33% of the wine is aged in thermoregulated steel vats to maintain the crisp fruitiness of the characteristic Mencía of Alais, and the rest is blended in at the end of the aging process
<i>Production</i>	5,532 bottles
<i>Laying down</i>	Alais 2009 will reveal all of its potential from 2012, and develop its full complexity and personality over the next 10 years
<i>Serving</i>	We recommend decanting the wine before serving at 15°