

P. MENCÍA

2025 HARVEST

P is for Ponte da Boga as this is our most iconic wine. It is the finest representation of the potential of the king of Ribeira Sacra's varieties: the Mencía grape. Fresh, fragrant, elegant and carefully made by our winemaker. This wine is the perfect expression of the Atlantic climate and predominantly schist soils.

- D. O. Ribeira Sacra.
- Atlantic climate with continental influence.
- 100% Mencía grape.
- Destemmed and crushed grapes, fermentation for 10 days with gentle pumping, followed by a maceration of 8 days.
- Aged in a steel vat for 6 months.

PROFILE

FRUIT	● ● ● ● ● ●
BODY	● ● ● ● ● ●
TANNIN	● ● ● ● ● ●
ACIDITY	● ● ● ● ● ●
ALCOHOL	● ● ● ● ● ●

OPTIMAL
 CONSUMPTION
 MOMENT




 COLOR OF WINE
 Intense cherry red.

DOMINANT FLAVORS

  
 SOUR CHERRY VIOLET BLACKBERRY



AROMA
 Intense, typical of the Mencía from Ribeira Sacra, with notes of violet, rose, blackberry, pepper and with an earthy background.

PAIRING —  —  — 



We recommend decanting the wine before serving at around 15° c.