

EXPRESIÓN HISTÓRICA

2017 LIMITED EDITION

The expression of the **past, present and future** of our wines in a unique elaboration.

- D. O. Ribeira Sacra.
- Atlantic climate with continental influence.
- Grape varieties: Sousón, Mencía, Merenzao and Brancellao.
- Grape destemmed and crushed, fermentation for 10 days with gentle pumping, followed by a maceration during 8 days.
- Follow malolactic fermentation and aged in French oak of second for 10 months and **in steel tanks**.

PROFILE

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

OPTIMAL
CONSUMPTION
MOMENT



6 years




COLOR OF WINE ○
Dark red almost garnet

DOMINANT FLAVORS ○

 VIOLET  PEPPER  BLACKBERRY

AROMA ○
Intense with notes of violet, charcoal and pepper with an earthy background.

PAIRING —  —  —  — 

13,1% alc. vol.



We recommend decanting the wine before serving at around 15°C

Ponte da Boga
ADEGA