ADEGA
Ponte da Boga
1898

PORTO DE LOBOS



- D. O. Ribeira Sacra.
- Atlantic climate with continental influence.
- 100% Brancellao grape.
- Destemmed and crushed grapes, fermentation for about 10 days with gentle pumping, followed by a maceration during 8 to 10 days.
- After malolactic fermentation the wine is aged in French oak of second and third use for 10 months.

From a unique site of miniscule terraces and steep slopes comes the return of the Brancellao, the ancestral queen grape of Ribeira Sacra, to the delight of lovers of great Atlantic wines.

2019 HARVEST - 3.126 BOTTLES

vintage is characterised by a fresh climate that led to markedly Atlantic styled wines: very well balanced, with great freshness, intense aromas, elegance and notable ageing potential.

PROFILE

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

OPTIMAL CONSUMPTION MOMENT 10 years



COLOR OF WINE
Dark cherry red with a brick red rim.

PALATE
Lively and expressive, with juicy black fruit, hints of balsamic spice and subtle notes of toast, showing freshness, elegance and



NOSE
Fruits of the forest (blackberry, blueberry, raspberry) and subtle notes of cherry liqueur. Opens up to show spice (nutmeg, black pepper and Jamaica pepper), liquorice, fine wood, delicate menthol notes and a touch of cacao.

PAIRING
Iberian folded pork loin, veal fricassée, pinto bean stew, Madrid-style chickpea stew, hunter's hare stew.



DOMINANT FLAVORS



VIOLET | RIPE BLACK FRUIT | RASPBERRY

14% alc. vol.  15° c. Recommend decanting.