

P. MENCÍA

Mencia from the Ribeira Sacra at its finest, fresh, fragrant and elegant, with all the expression of an Atlantic climate and schist soils.

- D. O. Ribeira Sacra.
- Atlantic climate with continental influence.
- 100% Mencia grape.
- Aged in a steel vat for 6 months.

PROFILE

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

OPTIMAL
CONSUMPTION
MOMENT



COLOR OF WINE
Intense cherry red.

DOMINANT FLAVORS



SOUR
CHERRY



VIOLET



BLACKBERRY



AROMA

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

PAIRING



GOLD MEDAL
Best red of the D.O. Ribeira Sacra 2016



92 Points Decanter 2019
"Spanish Mencia" tasting with Ponte da Boga P 2017

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



G. GODELLO

A great galician white wine, the result of the elegant and harmonious Godello.

- D. O. Ribeira Sacra.
- Atlantic climate with continental influence.
- 100% Godello grape.
- Aged on lees for 5 months in steel tanks. A small proportion is fermented in French oak barrels.

PROFILE

BODY	● ● ● ● ●
FRUIT	● ● ● ● ●
SWEETNESS	● ● ● ● ●
ACIDITY	● ● ● ● ●
ALCOHOL	● ● ● ● ●

OPTIMAL
CONSUMPTION
MOMENT



COLOR OF WINE
Greenish yellow.

DOMINANT FLAVORS



AROMA

Subtle, complex and well structured, citrus profile with a touch of cherimoya and pear. Followed by herbs nuances and jasmine.

PAIRING



BACCHUS DE ORO
International Wine Contest 2016

We recommend decanting the wine before serving at around 10°c



A. ALBARIÑO

A great galician white wine, the result of fragrant, lively Albariño.

- D. O. Ribeira Sacra.
- Atlantic climate with continental influence.
- 100% Albariño grape.
- Aged in a steel vat over its lees for 5 months.

PROFILE

BODY	● ● ● ● ●
FRUIT	● ● ● ● ●
SWEETNESS	● ● ● ● ●
ACIDITY	● ● ● ● ●
ALCOHOL	● ● ● ● ●

OPTIMAL
CONSUMPTION
MOMENT



6 years



COLOR OF WINE

Greenish yellow.

DOMINANT FLAVORS



LEMON



GRAPEFRUIT



NECTARINE



AROMA

Good intensity, complex nose with hints of lime, lemon marmalade, apricot, rose and lavender with smoky notes.

PAIRING



GOLD MEDAL

Catavinum World Wine & Spirits Competition 2015

We recommend decanting the wine before serving at around 10°c

