

FRAGAS DO LECER

D.O. MONTERREI, SPAIN



A DEEP CONNECTION WITH GALICIAN VITICULTURE

Fragas do Lecer is located in Vilaza, Galicia, in Northwest Spain, in the valley of Monterrei alongside the Támeiga River.

The vineyards total 45 acres, spread across 28 different estate vineyards. This diversity results in various soil types: granite-based, sandy, and slate, offering great complexity to the wines.

Fragas do Lecer practices organic viticulture, respecting the vineyards and minimizing intervention. Their commitment to organic methods ensures the preservation of the natural environment and the production of high-quality wines.

The winery was founded by winegrowers with a history of over 30 years. They are especially committed to growing indigenous varieties.

Fraga do Corvo Mencía 2024 (Red)



HISTORY:

Fragas do Lecer, in Monterrei DO, Galicia, Spain focuses on organic viticulture and indigenous varieties across 45 acres of diverse estate vineyards.

TECHNICAL TASTE:

Region/ Sub-Region: Spain, Galicia, Monterrei D.O.

Alcohol: 14%.

Variety: 100% Mencía. Selection of grapes from vines on historical slopes in Monterrei. Practices organic and sustainable viticulture.

Aging: Picked and destemmed by hand, the whole berries are cold soaked for two weeks. Fermented in 500 litre French oak barrels. After malolactic fermentation, the wine is aged for 6 months in stainless steel tanks and partially in fine-grained French oak barrels.

Tasting Notes:

Cherry red with a raspberry rim. Blackberry and blueberry aromas with notes of lavender, rose, and violet. Subtle, balsamic spice with hints of wild herbs and evocations of toast, cocoa, and India ink. Blackberry, blackcurrant, and violet flavors.

Doug Frost, Feb '22: Fraga do Corvo 2020 Mencia shows distinct rosemary, rose stems, rosehips, red cherry, and strawberry seed notes. Medium-weight with gentle fruitiness and herbal nuances on the finish.

Dr. Owen Bargreen, Dec '25: Fraga do Corvo 2023 Mencia received 91 points. "This brilliant 2023 Mencia is loaded with black and red fruits with good tension and salty/stony nuances. Very fresh and fragrant with its red floral notes, enjoy now and over the next several years. Drink 2025-2031."