

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 Támega River. The winery was founded in 2005 in Galicia

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's dedication to traditional methods and the unique terroir of Monterrei makes their wines stand out, showcasing the richness and diversity of Galician viticulture.

Fraga do Corvo Godello 2024 (White)



HISTORY:

Fragas do Lecer, established in 2005 in Vilaza, Galicia, 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: 13%.

Variety: 100% Godello (single clone Verdello), from vines aged 15-25 years in the 10-acre Tamaguelos Vineyard. The Verdello clone, unique to Monterrei, adapts to the terroir, enhancing acidity. Practicing organic and sustainable viticulture on granite-based sand and slate soils.

Aging: Picked by hand and destemmed, the whole berries are cold macerated for one hour prior to pneumatic pressing. After temperature-controlled fermentation in stainless steel tanks, the wine then rests on its own fine lees for 6 months before bottling.

Tasting Notes: Straw yellow with greenish tints. Intense aromas of orchard fruit and stone fruit with hints of white flowers, aniseed, mineral and fern. Lime, mandarin and stone fruit flavors with mineral notes.

James Suckling, October 2025 awarded 91 points to Fraga do Corvo Godello 2024. "Peaches, white flowers and lemon cream on the nose, followed by a bright, creamy and medium-bodied palate. Good freshness and balance. Drink now."

A View from the Cellar, May 2022 awarded 91 points to Fraga do Corvo Godello 2023. for its ripe yet balanced profile, showcasing bright citrus, minerality, and floral notes, with a deep, complex palate and a long, beautifully balanced finish.