

FRAGAS DO LECER
(D.O. Monterrei, Spain)



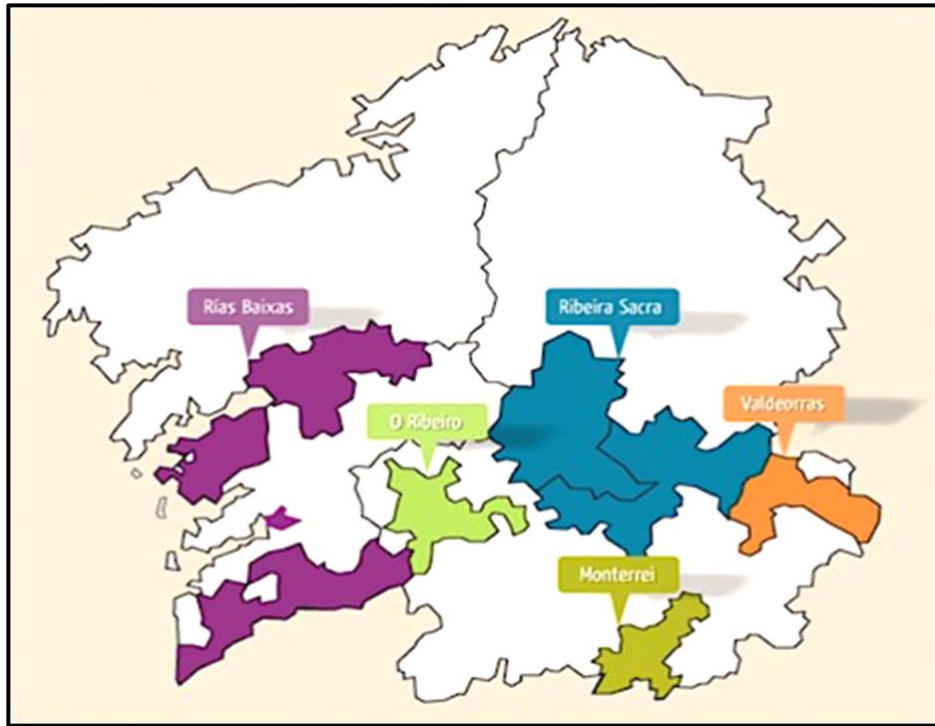
THE WINERY

Fragas do Lecer is located in Vilaza, Galicia, in Northwest Spain. It sits in the valley of Monterrei alongside the Támeiga River. The winery was founded in 2005 by the Boo-Rivero family, winegrowers with a history of over 30 years. They are especially committed to growing indigeneous varietals.

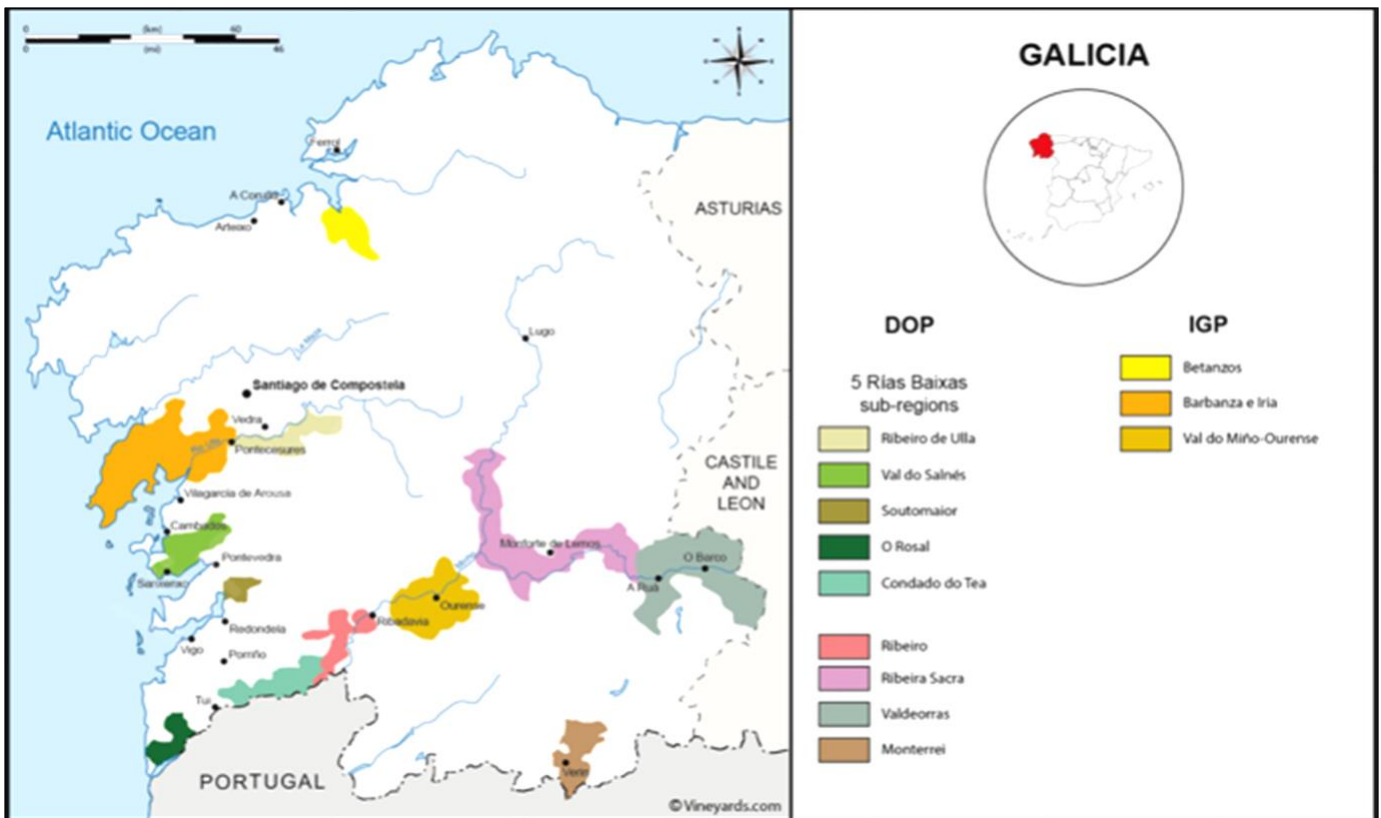
The vineyards total 45 acres, in 28 different estate vineyards. This diversity results in various soil types: granite based, sandy, and slate, offering great complexity to the wines. The Tamaguelos estate has over 10 acres of Godello and Mencía vines that are over 30 years old. In addition, they also have some of the oldest Godello and Mencía vines in the region, over 50 years old.

Fragas do Lecer practices organic viticulture, with maximum respect for the vineyards and minimum intervention.

Galicia Maps and their D.O's. (Denominación de Origin)



Fraga Do Lecer located in Monterrei
The furthest south D.O. in Galicia just below Ribeira Sacra



FRAGA DO CORVO, 2020 (red)



- **Region/ Sub-Region:** Spain, Galicia, Monterrei D.O.
- **Grapes:** Mencía 100% . Selection of grapes from vines on historical slopes in Monterrei. Practice organic and sustainable viticulture.
- **Soil:** Granite Based Sand and Slate.
- **Vinification:** Second selection on vibratory table. Grapes are de-stemmed, and cold skin soak for 2 weeks. Fermented in French oak barrels.
- **Aging:** Static aging in stainless steel. A portion of the wine remains in French oak barrels for 7 months and then 3 months in the bottle before being released. The wine is never filtered, nor clarified for added structure.
- **Nose:** Aromas of black and red forest fruits (blackberries and red currants), spicy notes of black pepper, clove, balsamic aromas of eucalyptus, forest floor, light roast, and vanilla hints come through.
- **Taste:** Fresh ripe fruits, minerality and focused full bodied wine. Long finish with notes of spice.
- **Color:** Cherry red with raspberry rim.
- **Gastronomy:** Mature cheeses, omelettes, seasonal mushrooms, game birds, such as: stewed quail and marinated partridge.

Fraga do Corvo is the name given locally to the landscape, an area of Monterrei nearby one of the vineyards. In September, Corvos (crows) sit on the electric power lines near the vineyards and perform a “natural” grape selection. The crows help by eating some of the fruit creating lower yields and thus provide a very important and helpful task for the winery. The winery decided to name the wine Fraga do Corvo as a tribute to the crows for their grape selection, as well as the name for the landscape nearby.

CRITICS AND REVIEWS:

Dr. Owen Bargreen, Oct '21 – 90 points – “Soft, polished and nicely textured, this savory Mencia displays orange rind, wet stone and red cherry flavors with firm tannins and a good structure. Enjoy now.”

Wine & Spirits Magazine, August '21 – 91 points – “Fermented in French oak, some of this wine ages in barrel, some in stainless, coming together in a juicy, spicy and bold mencia with fresh raspberry and dark cherry length of flavor. Its floral fruit and cool acidity will take on something as light as clams with chorizo, or as rich as well-marbled beef.”