

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 Támega 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 indigineous 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 Mencia vines that are over 30 years old. In addition, they also have some of the oldest Godello and Mencia vines in the region, over 50 years old.

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

FRAGA DO CORVO, 2018 (white)



- **Region/ Sub-Region:** Spain, Galicia, Monterrei D.O.
- **Grapes:** 100% Godello (single clone Verdello). Vines are 15 -25 years old. Verdello is a specific clone located only in Monterrei that has adapted to the terroir and gives higher acidity.
- **Vineyard:** 10 acre single vineyard, Tamaguelos Vineyard. Practices organic and sustainable viticulture.
- **Soil:** Granite based sand and Slate.
- **Vinification:** 100% estate fruit. Manual harvest and grape selection done bunch by bunch. Temperature controlled fermentation.
- **Aging:** Aged in stainless steel on fine lees for 7 months. After at least 5 months bottle aging before release. The wine is never filtered, nor clarified for added structure.
- **Nose:** On the nose it reveals floral aromas, intense fruit notes of apple and pear, citrus and aromatic herbs on a bed of boxwood.
- **Taste:** On the palate it shows creamy texture, with well-balanced and pleasant acidity of fresh fruit, mineral, luscious with a well-rounded finish.
- **Color:** Pure yellow in color with greenish tinges.
- **Gastronomy:** White water fish (trout, salmon, eels), pasta, eggs, chicken, turkey, and a diverse range of cheeses.

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:

Vinous Media, Mar '19 - 90 points - “Bright straw. Aromas of ripe pear and peach, along with a pungent orange pith nuance. Fleshy, round and supple in the mouth... Finishes long and smooth, with a lingering pear nectar note and a touch of bitter citrus zest that adds final bite.”

A View From The Cellar, May-June '18 - 92 points - “...delivering scents of pear, lemon blossoms, salty soil tones, a hint of olive and a gentle topnote of butter. On the palate the wine is crisp, full-bodied, focused and zesty, with a fine core, excellent soil signature, lovely balance and a long, complex, and energetic finish.”