

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



Fragas do Lecer (Monterrei DO) is located in Vilaza, Galicia, in Northwest Spain, within the valley of Monterrei right by the Támeiga river. The winery was founded in 2005 by the Boo-Rivero family, winegrowers with a history of over 30 years commitment toward growing indigineous varitals.

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.

## THE WINE

### FRAGA DO CORVO, 2017 (*white*)



(Fraga do Corvo means a crow forest)

- **Grapes:** 100% Godello.
- **Winemaking:** Tamaguelos Vineyard with 10 acres supply 100% of their grapes, average age of the vines 30 years old, yielding small amounts per vine, but high concentration. Manual harvest and grape selection bunch by bunch. Temperature controlled fermentation, and then aged in stainless steel on fine lees for 7 months. After that, at least 5 months bottle aging before release. The wine is never filtered, nor clarified, for added structure. Practice organic and sustainable viticulture.
- **Taste:** On the nose it reveals floral aromas, intense fruit notes of apple and pear, citrus and aromatic herbs on a bed of boxwood. 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.
- **Serve with:** White water fish (trout, salmon, eels), pasta, eggs, chicken, turkey, and a diverse range of cheeses.

#### CRITICS AND REVIEWS:

-**Wine Spectator, Aug '18**, gave 92 points to 2015 Fraga do Corvo, wine is listed "Best Buy & Year's Best Galician & Rias Baixas Wines".  
-**A View From The Cellar, May-June '18**, gave 92 points to 2016 Fraga do Corvo. "...produced from thirty year-old vines and fermented and raised in stainless steel... offers up a refined and classic expression of Godello, 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."

### FRAGA DO CORVO, 2017 (*red*)



(Fraga do Corvo means a crow forest)

- **Grapes:** Mencía 100% .
- **Winemaking:** Selection of grapes from vines on historical slopes in Monterrei Valley. Second selection on vibratory table, destemming, and cold skin soak for 2 weeks. After racking, the juice is fermented in French oak barrels. Static aging in stainless steel. A portion of the wine remains in French oak barrels for 7 months, with aging in bottle for 3 months, until wines are released for sale.
- **Taste:** Good intensity on the nose showing elegant 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.
- **Color:** Cherry red with raspberry rim.
- **Serve with:** Mature cheeses, omelettes, seasonal mushrooms, game birds: stewed quail, marinated partridge.

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-**A View From The Cellar, May-June '18**, gave 92 points to 2016 Fraga do Corvo. "...The vineyards here are a mix of granite and slate primarily, with some sandy soils as well... the underlying soil tones are quite complex... offers up a fine, youthful nose of dark berries, pomegranate, graphite, a fine base of minerality, a touch of meatiness, chicory and a smoky topnote. On the palate the wine is deep, full-bodied and tangy, with a superb core of fruit, excellent soil signature..."