

Fragas do Lecer 2016 Fraga do Corvo White (Monterrei)

WineWise Code	SFL-FRC16
Country	Spain
Region	Monterrei
Color	White
Alcohol by Volume	13
Annual cases produced	2750
Varieties	100% Godello
Fermentation vessel	Stainless Steel
Aging method	Stainless Steel
Aging duration (months)	12 months
Filtered?	No
Fining agents	None
Lees Contact or Stirring	aged in stainless Steel on fine lees for 7 months
Vineyard Aspect	Northwest
Vine age (years)	30
Farming practices	Organic
Grape Picking	Hand-harvested

WineWise Notes:

The Godello here is actually two distinctive types, one of which is confusingly called Verdello – an older clone that produces small, tight bunches of grapes ending in a point, whose juice is tauter and more mineral than the newer clone. 2016 takes the mineral aspect of this wine to new heights.

Monterrei's distinction as a D.O. lies partly in its prevailing granitic soils, but also in its climate, which features extreme diurnal temperature ranges, that can reach 30 degrees Celsius in the dog days of summer. There are but 25 estates in the appellation, and ours is one of the best. Young scion Esteban Boo-Riveiro is the well-schooled and impassioned winemaker. Vineyard practices are essentially organic, production from the estate's 10 hectares very limited.



Notes from the producer:

Fragas do Lecer located in Vilaza, Galicia sits along the Tàmega river. The winery was founded in 2005 by the Boo-Rivero family, winegrowers with a history of over 30 years commitment toward ground indigenous varieties. The vineyards total 25 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.

