

Fragas do Lecer 2016 Fragas do Corvo Mencia

WineWise Code	SFL-MEN16
Country	Spain
Region	Monterrei
Color	Red
Alcohol by Volume	13.5
Acidity	5.3
Closure	Natural Cork
Annual cases produced	300
Varieties	100% Mencia
Maceration Notes	destemming, cold skin soak for 2 weeks
Fermentation vessel	Barrels
Fermentation duration	7 months in French Oak barrels
Aging method	Stainless Steel
Aging duration (months)	10
Vineyard Name	Fraga do Lecer
Soil Type(s)	Granite
Vineyard Aspect	Northwest



WineWise Notes:

Esteban's touch with Mencia is equally assured. The wine's middle-weight surprises a little after the huge colour, but the fusion of earth and fruit is simply perfect. A lovely counterpoint to the more ethereal style of Ribeira Sacra and the common rusticity of Bierzo.

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 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.

