

Fragas do Lecer 2019 Fraga do Corvo White

WineWise Code	SFL-FRC19
Country	Spain
Region	Galicia
Color	White
Alcohol by Volume	14.1
Acidity	5.7
Residual Sugar	1.6
Closure	Natural Cork
Annual cases produced	2500
Varieties	100% Godello
Maceration Notes	Cold maceration 1 hour prior to pressing
Destemming	Whole Cluster
Fermentation vessel	Stainless Steel
Fermentation duration	1 month
Aging method	Stainless Steel
Aging duration (months)	7 months
Filtered?	Yes
Fining agents	None
Yeast	Native
Lees Contact or Stirring	aged on fine lees for 7 months, gentle stirring using inert gas
Malolactic	No
Added Sulfur	Yes, 50 mg/L
Soil Type(s)	Granite, Alluvial
Elevation (meters)	350-700
Vine Yields hl/ha	37 (6000 kg/ha)
Farming practices	Sustainable
Grape Picking	Hand-harvested

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.



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.

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.