



Fragas do Lecer

Monterrei, Ourense

2021 Fraga do Corvo

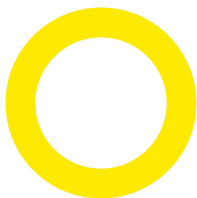
GODELLO

VARIETIES



SCAN TO VIEW ONLINE

this.wine/v/VT-FAMUCTYEN



● 100% Godello

ABOUT THIS WINE

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 varieties.

TASTING NOTES

APPEARANCE

Pure yellow in color with greenish tinges.

NOSE

On the nose it reveals floral aromas, intense fruit notes of apple and pear, citrus and aromatic herbs on a bed of boxwood.

PALATE

On the palate it shows creamy texture, with well-balanced and pleasant acidity of fresh fruit, mineral, luscious with a well-rounded finish.

FOOD PAIRING

White water fish (trout, salmon, eels), pasta, eggs, chicken, turkey, and a diverse range of cheeses.

FLAVOR PROFILE



Lemon Zest



Crushed Gravel



Quince



Saline



Peach

TECHNICAL

ABV

13.5%

WINEMAKING

VINEYARD

Spain, Galicia, Monterrei D.O.

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.

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.

10 acre single vineyard, Tamaguelos Vineyard. Practices organic and sustainable viticulture.

Soil: Granite based sand and Slate.

HARVEST

Harvest time is the time to pick the fruit, which is the essence of the climate, the land, the grape variety, and the heart and soul of the viticulturist, all concentrated by the plant in the grape itself.

We always harvest by hand to protect this treasure that nature has offered us. The grape bunches are selected by the hands of the grape harvesters, who only pick the bunches that are in perfect condition and which are then taken to the winery in 15-kilogram boxes, to avoid micro-fermentations.

WINEMAKING

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.

FRAGAS DO LECER

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