

Fraga do Corvo Mencía 2023 (Red)



HISTORY:

Fragas do Lecer, established in 2005 by the Boo-Rivero family in Vilaza, Galicia, focuses on organic viticulture and indigenous varieties across 45 acres of diverse estate vineyards.

TECHNICAL TASTE:

Region/ Sub-Region: Spain, Galicia, Monterrei D.O.

Alcohol: 14%.

Variety: 100% Mencía. Selection of grapes from vines on historical slopes in Monterrei. Practices organic and sustainable viticulture.

Aging: Picked and destemmed by hand, the whole berries are cold soaked for two weeks. Fermented in 500 litre French oak barrels. After malolactic fermentation, the wine is aged for 6 months in stainless steel tanks and partially in fine grained French oak barrels.

Tasting Notes:

Cherry red with raspberry rim. Blackberry and blueberry aromas with notes of lavender, rose and violet. Subtle, balsamic spice with hints of wild herbs and evocations of toast, cocoa and India ink. Blackberry, blackcurrant and violet flavors.

Doug Frost, Feb '22: Fraga do Corvo 2020 Mencia shows distinct rosemary, rose stems, rosehips, red cherry, and strawberry seed notes. Medium-weight with gentle fruitiness and herbal nuances on the finish.

Dr. Owen Bargreen, Oct '21: Fraga do Corvo 2020 Mencia received 90 points for its soft, polished texture, displaying flavors of orange rind, wet stone, and red cherry. Firm tannins provide good structure, recommended for current enjoyment.