

## Fraga do Corvo Godello 2023 (White)



### **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:** 13%.

**Variety:** 100% Godello (single clone Verdello), from vines aged 15-25 years in the 10-acre Tamaguelos Vineyard. The Verdello clone, unique to Monterrei, adapts to the terroir, enhancing acidity. Practicing organic and sustainable viticulture on granite-based sand and slate soils.

**Aging:** Picked by hand and destemmed, the whole berries are cold macerated for one hour prior to pneumatic pressing. After temperature-controlled fermentation in stainless steel tanks, the wine then rests on its own fine lees for 6 months before bottling.

### **Tasting Notes:**

Straw yellow with greenish tints. Intense aromas of orchard fruit and stone fruit with hints of white flowers, aniseed, mineral and fern. Lime, mandarin and stone fruit flavors with mineral notes.

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**James Suckling, July '22: Fraga do Corvo 2023 Godello "Sobre Lías"** received 91 points. A pure and zesty nose with a touch of honeysuckle to the lemon zest, white plums, minerals and quince. Fresh and bright with a saline twist to the textured center palate. The pure, taut finish has good length.

**A View from the Cellar, May '22: Fraga do Corvo 2020 Godello "Sobre Lías"** received 92 points for its ripe yet balanced profile, showcasing bright citrus, minerality, and floral notes, with a deep, complex palate and a long, beautifully balanced finish.