



**FRAGA DE CORVO
(RED)
D.O. MONTERREI - SPAIN**

(Fraga do Corvo means a crow forest...)

Grapes: Mencía 100%.

Winemaking: Selection of grapes from vines on historical slopes in Monterrei Valley. Second selection on vibratory table, destemming and cold skin soak for 2 weeks. After racking the juice is fermented in French oak barrels. Static aging in stainless steel. A portion of the wine remains in French oak barrels for 7 months with aging in bottle for 3 months until wines are released for sale.

Color: Cherry red with raspberry rim.

Taste: Good intensity on the nose showing elegant aromas of black and red forest fruits (blackberries and red currants), spicy notes of black pepper, clove, balsamic aromas of eucalyptus, forest floor, light roast and vanilla hints come through.

Serve with: Mature cheeses, omelettes, seasonal mushrooms, game birds: stewed quail, marinated partridge.