

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Juan Redondo

Appellation Vdt Cangas

Locality Cangas del Narcea

Climate Mountain-Atlantic

Varieties Albarin Negro, Mencía,
Carrasquín, Verdejo Negro

Soil Slate

Elevation 350-600 meters

Vine Age 20-80 years

Pruning En Vaso

Farming Lutte Raisonné

Production 750 cases

Monasterio de Corias

Finca Los Frailes 2012



Taking their name from the 11th century Benedictine monastery that pioneered winegrowing in their native Cangas del Narcea, the small bodega **Monasterio de Corias** was established in the year 2000 by viticultor Juan Redondo and his good friend and wine professional Victor Alvarez. Low intervention farming of their 10ha of old-vine native grapes, and careful artisanal work in the cellar are the rules at Monasterio de Corias. This bodega has been carving out a new legacy for Cangas del Narcea while bringing to light the historical significance of this nearly forgotten wine region.

Located 90 miles northwest of León and directly north of Bierzo, Cangas is part of the province of Asturias, a beautifully pastoral and mountainous region known more for producing excellent *sidras* and *quesos* than wines. With its steep, south-facing, slate-soiled hillsides, and shelter from cold northern winds, **Cangas del Narcea** possesses a truly unique *terruño* for winegrowing. This cool climate is ideal for producing low alcohol wines that show both the lip-smacking minerality that mountain vineyards can give, plus the refreshing acidity of the nearby Atlantic, woven together with the lushness of fruit from the broken Spanish slate and southern aspects of these remarkable vineyards.

Finca Los Frailes (“the friars”) is the name of the vineyard that adjoins the monastery. This heirloom vineyard is planted on the traditional steep slate hillsides of the region and possesses all of the native red grapes of the estate. Grapes are destemmed, fermented with native yeasts in steel vats with 25 days of maceration, and raised in used French barrels for 10 months. The finished wine is clarified with egg whites, but not filtered.