

José Pastor Selections

PIONEERING GROWER-PRODUCED FINE IBERIAN WINES

Grower *Juan Redondo*

Appellation *Vdt Cangas*

Locality *Cangas del Narcea*

Climate *Mountain-Atlantic*

Varieties *60% Carrasquín,
40% Verdejo Negro*

Soil *Slate*

Elevation *350-550 meters*

Vine Age *80 years*

Pruning *En Vaso*

Farming *Lutte Raisonnée*

Production *4,000 bottles*

Monasterio de Corias

Guilfa



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.

Guilfa comes from the estate's oldest vineyards, and is named after the cold wind that precedes winter snow in Asturias. This cuvée is made from the native grapes Carrasquín (an Asturian grape variety) and Verdejo Negro (aka Trousseau). Juan and Victor describe this as their most Atlantic wine. The grapes are fermented with wild yeasts in stainless steel vat with 20-25 days of maceration, raised for 8 to 12 months in new and 1 year old French barriques, and bottled lightly fined with egg whites but not filtered. A multi-layered, age-worthy red wine to pair with wild game, roasted meats, and stews.