

José Pastor Selections

PIONEERING GROWER-PRODUCED FINE IBERIAN WINES

Grower Juan Redondo

Appellation Vdt Cangas

Locality Cangas del Narcea

Climate Mountain-Atlantic

Varieties 60% Mencía,
40% Albarin Negro

Soil Slate

Elevation 350-500 meters

Vine Age 12-80 years

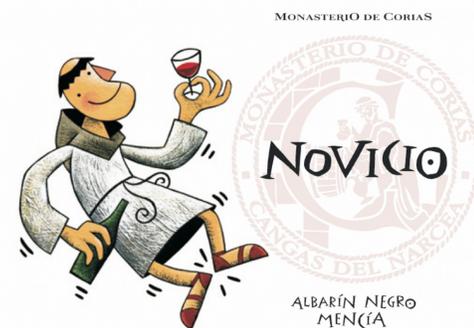
Pruning En Vaso, Espaldera

Farming Lutte Raisonné

Production 15,000 bottles

Monasterio de Corias

Novicio



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.

The unoaked **Novicio** is made from Albarín Negro and Mencía, native grapes which can be found elsewhere in Iberia, most notably in nearby Portugal under the names Alfrocheiro and Jaén. The grapes were fermented with wild yeasts in stainless steel vats and raised for a short time in vat before bottling. This is a mouthwatering, quaffable, fruit forward *vino tinto* with layers of red and black fruit, floral notes, spices, and minerals. Pair it with roasted poultry, grilled sausages, aged cheeses, or spicy dishes.