

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** Juan Redondo

**Appellation** Vdt Cangas

**Locality** Cangas del Narcea

**Climate** Mountain-Atlantic

**Varieties** Albarín Blanco

**Soil** Slate

**Elevation** 350-550 meters

**Vine Age** 10-80 years

**Pruning** Espaldera

**Farming** Lutte Raisonné

**Production** 625 cases

**Monasterio de Corias**

*Viña Grandiella 2015*



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.

From 5 very steep broken slate parcels, this cuvée is made up of the native grape **Albarín Blanco**. The oldest parcel '**Grandiella**' gives the name to this wine. Grapes are hand-harvested and destemmed, given 24 hours of cold maceration, wild yeast fermented in stainless steel vat, and then raised for 3 months on the lees in vat before bottling with a light fining and filtration. This "mountain white" is very fresh, with mineral, herbal, floral, and orchard fruit tones, and medium-bodied with brisk acidity and texture.