

¿POR QUÉ NO? SELECTIONS



SIETE VIDAS (DOP Cangas)



Siete Vidas Albarín Blanco 2020

80% Albarín Blanco/15% Palomino/5% Albillo

Aging: Stainless fermented and aged

Vineyard: Organic in practice

Alcohol: 12.5% Alc by Vol

Production: 200 cases

Background: Visiting Siete Vidas is like traveling to the middle ages. Similar in many ways to Galicia, but more remote, Asturias is green and wet, with stone hovels and wood smoke always in the air. Cangas del Narcea and the surrounding areas were important viticulturally from the 11th century until 1950, when coal mining abruptly stopped cultivation, dropping from 3 million kilos of grapes per year to its current 100,000. Cangas native Beatriz Pérez is working to revive local wine culture. She cares for many of the few remaining plots of vines, entrusted to her by older locals, too old to tend them on their own, and is also planting new vineyards.

Grapes: Albarín Blanco is a rare grape of mysterious genetic origins (it is not Albariño). Like an exotic Muscadet in its youth, at 3 years of age, petrol-y, minerally aromas begin to develop, and become akin to a dry Mosel Riesling. These are wines to age. Though native to Asturias, it can be found in Galicia as Branco Lexitimo and Raposo.

Soils/Climate: The Albarín Blanco is grown in the Ibias sub-region, south of Cangas, a bit warmer with dark slate.

Viticulture: Organic in practice from 16 plots and just 5 hectares across all the wines produced. Extreme viticulture in every way: rocky, slippery, slate soils on steep slopes with as much as 75% grades. One of four regions in Spain designated as "Heroic Viticulture", owing to the difficulty inherent in this 100% manual grape cultivation.

Winemaking: Stainless fermented and aged. Spontaneous native yeast fermentation. Low total SO₂ (15 ppm).

