

# ¿POR QUÉ NO? SELECTIONS



## VIDAS (DOP Cangas)



### Siete Vidas Carrasquín 2015

**100% Carrasquín**

**Aging: 10 months in a 3,000-litre French oak foudre.**

**Vineyard: Organic in practice**

**Alcohol: 13.5% Alc by Vol**

**Production: 1,200 bottles**

**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 11<sup>th</sup> 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. She is on a quest to show what Cangas can do!

**Grapes:** Carrasquín is Cangas' endemic red grape, its rarest, and also its most interesting red. Acid driven, herbal and mushroomy.

**Soils/Climate:** Extreme viticulture in every way: rocky, slate soils which slip under your feet, steep slopes with as much as 75% grades, warm and wet in the summer, snow in the winter. One of three regions the government has designated as being of "heroic viticulture", owing to the difficulty of grape cultivation. Vidas' reds come from the Cangas and surrounding sub-regions, which are cooler and have lighter slate soils.

**Viticulture:** Organic in practice, although every few years one or two of the plots may need non-organic spraying to save a crop.

**Winemaking:** Partial whole-bunch spontaneous fermentation in French oak foudres then aged for 10 months in a 3,000-litre French oak foudre. Low SO<sub>2</sub>.

