

¿POR QUÉ NO? SELECTIONS



SIETE VIDAS (DOP Cangas)

Parcelas Singulares 2019

SIETEVIDAS

Albarín Negro . Carrasquín . Verdejo Negro
Viñas Viejas . Villa de Cangas

CANGAS

DENOMINACIÓN DE ORIGEN PROTEGIDA



Siete Vidas Parcelas Singulares 2019

40% Albarín Negro/30% Carrasquín/30% Verdejo Negro

Aging: Fermented and aged in used 3000L foudre and large format barrels for 10 months.

Vineyard: Organic in practice

Alcohol: 13.5% Alc by Vol

Production: 240 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: A blend of the three most traditional red grapes of Cangas: Albarín Negro, Carrasquín (endemic to Cangas and its rarest), and Verdejo Negro (Trousseau).

Soils/Climate: Vidas' reds come from 30-60 year old vines in the Cangas and surrounding sub-regions, which are cooler and have lighter slate soils.

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: Fermented and aged in used 3000L foudre and large format barrels for 10 months. Spontaneous native yeast fermentation. Low total SO₂ (20 ppm).

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