

¿POR QUÉ NO? SELECTIONS



SIETE VIDAS (DOP Cangas)



Siete Vidas Tinto 2024

40% Albarín Negro, 40% Mencía, 10% Verdejo Negro (Trousseau), 10% Carrasquín

Aging: Stainless fermented and aged for 12 months

Vineyard: Organic in practice

Alcohol: 12% Alc by Vol

Production: 6,600 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 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: All four red grapes cultivated in Cangas: Albarín Negro, Mencía, Verdejo Negro (Trousseau), and Carrasquín.

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: Stainless fermented and aged for 12 months. Spontaneous native yeast fermentation. Low total SO₂ (12 mg/L). Bottled filtrado suave (gently filtered).