

¿POR QUÉ NO? SELECTIONS



VIDAS (DOP Cangas)



Siete Vidas "Tinto" 2018

50% Albarín Negro/20% Mencía/15% Carrasquín/15% Verdejo Negro (Trousseau)

Aging: Stainless fermented and aged for 6 months

Vineyard: Organic in practice

Alcohol: 12.5% Alc by Vol

Production: 3,000 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. She is on a quest to show what Cangas can do!

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

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 30-60 year old vines in 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: Stainless fermented and aged. Low SO2.

