



B O D E G A S

San Alejandro

LAS ROCAS

GARNACHA



DESCRIPTION

One of the most distinctive wines in the world, Las Rocas is a wine made of Garnacha that tries to represent the performance of this variety in two subzones of Calatayud (Sierra Vicort and Sierra Santa Cruz), looking for a style of wine of complete phenolic maturity and soft tannins after its ageing in tanks and barrels.



VINEYARD CHARACTERISTICS

Vineyards between 40 - 60 years old bush trained with natural drainage and an average yield of 3500 kg/ha. The vineyard is located in the most representative villages of the DO Calatayud with the characteristic gravel soils (colluvial rock with red clay).



WINEMAKING

Fermentation at a controlled temperature between 22°C and 24°C. Fermentation-maceration during 15 days in concrete vats adjusting the treatments of maceration (pumping-over, delestage and skin contact time) to the features of each batch of grapes and its evolution during vinification. 80% of the total blend ages for one year in concrete vats and the remaining 20% in barrels of several uses.



TASTING NOTES

Rich in spicy aromas and with a delicate mineral texture, well structured, with shades of oak. Round tannins and a rich fruity palate.

INFORMATION

Winery
Bodegas San Alejandro

Vintage
2018

Appellation
Calatayud

Variety
Garnacha

Alc. Vol
14.5%

Type of wine
Red wine

LOGISTICS



Capacity: 75 cl.
Dimensions: 316 x 75,5 mm
Weight: 1,17 Kg.
Barcode: 8424703501350



Europallet (120 x 80 cm.)
Layers: 4
Boxes/pallet: 48
Units/pallet: 576
Dimensions: 120 x 80 x 140 cm
Weight: 715 Kg.



Units per box: 12
Dimensions: 32 x 24 x 32 cm
Weight: 14,4 Kg.
Barcode: 8424703500520

