



B O D E G A S  
San Alejandro

# LAS ROCAS

## VIÑAS VIEJAS



### 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

Bush trained and dry-farmed vines between 80 and 100 years old, with an average yield of 1,500 kg/hectare and located up to 1,000 meters of altitude.



### WINEMAKING

Fermentation at a controlled temperature between 25°C and 28°C in concrete vats. Fermentation-maceration during 20 days adjusting the maceration treatments (pumping-over, delestage and skin contact time) to the features of each batch of grapes and its evolution during vinification. It ages for 14-16 months in barrels of different years and origins, and vats of 5,000 L.



### TASTING NOTES

Ruby color, with a spicy, rich cranberry and mineral bouquet. This well-structured wine has dark cherry flavors and elegant hints of oak, with round, supple tannins and fruit-filled finish.

### INFORMATION

*Winery*  
Bodegas San Alejandro

*Vintage*  
2017

*Appellation*  
Calatayud

*Variety*  
Garnacha

*Alc./Vol*  
15%

*Type of wine*  
Red wine

### LOGISTICS



Capacity: 75 cl.  
Dimensions: 313 x 87,5 mm  
Weight: 1,52 Kg.  
Barcode: 8424703501534



Europallet (120 x 80 cm.)  
Layers: 4  
Boxes/pallet: 76  
Units/pallet: 456  
Dimensions: 120 x 80 x 140 cm  
Weight: 737 Kg.



Units per box: 6  
Dimensions: 27 x 19 x 31 cm  
Weight: 9,7 Kg.  
Barcode: 8424703501541

