



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
2018

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