

LAS ROCAS

VIÑAS VIEJAS

DESCRIPTION

Vineyards of 70 years old bush trained with natural drainage and an average yield of 3,500 kg/hectare. The vineyards are located in the most representative villages of the DO Calatayud with their characteristic gravel soils. Vinified using 40% of whole clusters and aged in concrete eggs and foudres for 12 months.



VINEYARD CHARACTERISTICS

Different garnacha blocks in the village Acered and Murero. The vineyards were planted between 1948 and 1963. Bush vines in different slopes and orientation. Mostly quarcite soils with part of clay.



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
2022

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

