

LAS ROCAS

de San Alejandro

LAS ROCAS VIÑAS VIEJAS

Varieties: Garnacha 100%

Climate & Soil type: Continental climate (dry summers and cold winters). Slatey soil. Mountainous area with altitudes from 800 to 1100 m.

Vineyard details: Vineyards between 80 to 100 years old. Bush trained with natural drainage and an average yield of 1500 kg/ha

Harvesting time: The first and second week of October.

Fermentation Details: In stainless steel tanks for 20 to 25 days at a temperature of 24°C with skins. Premaceration for 10 days and posmaceration of 21 days with skins. Microoxygenation before the malolactic fermentation.

Ageing in barrels: 12 months in american and french barrels.

PH and Acidity: 3,6 / 5,5 gr/l H₂T

Alcohol % stated on label: 15% Vol.

Residual Sugar: 1,5 grs/l

Closure type: Natural Cork

Bottle & Case Size: Bourgogne Flacon Ecova 0,75 cl x 6 bot.

Bottle & Case Barcodes: 085000016855 USA /
805109270022 Europe

Case Weight & Palletization: 9,5 kg / USA 76 cases - 4 layers.
Europe: 88 cases- 4 layers

Storage & Serving temperature: 6 years / 18 °C

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.



Bodegas San Alejandro
Ctra. Calatayud - Cariñena km. 16,4
50330 Miedes - Zaragoza (España)

Tlf: +34 976 89 22 05

Fax +34 976 89 05 40

www.san-alejandro.com
contacto@san-alejandro.com



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