

LAS ROCAS

de San Alejandro



LAS ROCAS GARNACHA

Varieties: Garnacha 100%

Climate & Soil type: Continental climate (dry summers and cold winters). Very rocky and slaty soil. Mountainous area with altitudes from 800 to 1000 m.

Vineyard details: Vineyards between 40-60 years old bush trained with natural drainage and an average yield of 3500 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. Microxigenation before the malolactic fermentation.

Ageing in barrels: 30% of the wine spent 10 months in american and french barrels.

PH and Acidity: 3,60 / 5,4 gr/l H₂T

Alcohol % stated on label: 15,3 % Vol.

Residual Sugar: 2,3 grs/l

Closure type: DIAM

Bottle & Case Size: Bordelaise Elite for USA. Bordelaise Lux Natura for Europe / 0,75 cl x 6 bot.

Bottle & Case Barcodes: 085000016862 USA / 805109270039 - Europe

Case Weight & Palletization: 16,3 kg / EE.UU. 60 cases - 4 layers. Europe: 48 cases - 4 layers.

Storage & Serving temperature: 4 years / 18 °C

Tasting notes: Velvet and tasty, with a vibrant red color that hints at its rich dark cherry and blackberry aromas and flavors. This well-structured wine integrates nuances of oak with round tannins to deliver a rich palate of fruit flavors.



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