

LAS ROCAS

de San Alejandro

LAS ROCAS RED BLEND



Varieties: 80% Garnacha, Tempranillo and Syrah

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

Vineyard details: Vineyards on schistes between 40-60 years old bush trained with natural drainage and an average yield of 3500 kg/ha

Harvesting time: The 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: 25% of the total blend spent 10 months in american and french barrels

PH and Acidity: 3,70 / 4,8 gr/l H₂T

Alcohol % stated on label: 14,5 % Vol.

Residual Sugar: 1,3 gr/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: 085000019696 USA / 805109270039 - Europe

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

Storage & Serving temperature: 4 years/ 18 °C

Tasting notes: Bright red color with a gorgeous nose. Ripe and jammy aromas of kirsch, raspberries, pepper and melted liquorice with nuances of oak. These aromas extend to the palate, creating a bright mediud bodied wine fruit driven, with a round, smooth finish.



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