



BODEGAS
San Alejandro



DESCRIPTION

Baltasar Gracián is the main range of the winery. High altitude vineyards, different orientations and exceptional slate and gravel soils, which, together with the antiquity of its traditional, bush vines, produce grapes harvests of exceptional quality.



VINEYARD CHARACTERISTICS

Grapes coming from the vineyards of La Solana and Gallarones. Dry-farmed old vines planted in bush over 50 years at 910 meters of altitude. Calcareous and gravel soils. Low yields of 2,500 kg/ hectare.



WINEMAKING

Manual harvest in boxes. De-stemmed grapes and maceration with the skins for 12 hours. Bleeding of the flower must and alcohol fermentation in stainless steel tanks. End of the fermentation in oak barrels at a density of 1,050. Ageing en French oak barrels of 500 liters during 6 months in its lees.



TASTING NOTES

Pale yellow colour with golden hints. Sharp and fresh on the nose with herbal, fennel and light stone fruits hints. Granular texture, long and persistant with a good acidity.

INFORMATION

Winery

Bodegas San Alejandro

Vintage

2022

Appellation

Calatayud

Variety

Macabeo

Alc./Vol

13,5%

Type of wine

White wine with barrel

LOGISTICS



Capacity: 75 cl.
Dimensions: 300 x 87,5 mm
Weight: 1,52 Kg.
Barcode: 8424703500803



Europallet (120 x 80 cm.)
Layers: 4
Boxes/pallet: 76
Units/pallet: 456
Dimensions: 120 x 80 x 140 cm
Weight: 735 Kg.



Units per box: 6
Dimensions: 27 x 19 x 31 cm
Weight: 9,3 Kg.
Barcode: 8424703500872

