

Bodegas San Alejandro, 'Vinas de Miedes', Garnacha, Calatayud 2018



An exuberant and fruity wine, with aromas of vibrant, juicy raspberry complemented by mineral and herbal overtones with a touch of vanilla, juicy and moreish.

Producer Note

Bodegas San Alejandro is a leading Garnacha specialist based in the heart of the Calatayud appellation in Aragon, Northern Spain. The cooperative was founded in 1962 and today it has 150 growers, with 1,200 plots covering 950 hectares of vineyard. Garnacha has adapted to suit the extreme natural conditions of the area; the vineyards are situated at elevations of up to 1,100 metres, with contrasting hot days and cool nights. The elevation provides good air circulation, promoting vineyard health which has enabled the vines to be traditionally cultivated in a very natural way and with limited use of treatments. From 2019, Bodegas San Alejandro is converting to organic status.

Vintage

The Calatayud appellation experienced higher rainfall than usual during the 2018 vintage. Work in the vineyards, including higher canopies allowed the vines to achieve good phenolic maturity.

Vineyard

The grapes come from dry farmed Garnacha vines, from various plots surrounding the village of Miedes. The extreme climate of hot days and cool evenings promotes a long, ripening period concentrating the flavours and aromatic complexity of the grapes. The soils are varied: limestone, red clay and colluvial rocks, with each terroir imparting subtle complexity to the wine. The vines are a combination of traditionally bush trained vines and Vertical Shoot Positioning (VSP) training method. The vineyards are farmed with respect for the environment; the soils are ploughed and the vines are cultivated sustainably. In conversion to organic cultivation.

Winemaking

The grapes were destemmed and the uncrushed grapes were macerated for two weeks at low temperatures to extract colour, aromatics and flavour. Fermentation took place with a neutral selected yeast. The wine went through malolactic fermentation in underground concrete tanks, with lees contact which added texture, before being matured in stainless steel and concrete tanks for three months.

Tasting Note

An approachable wine, with aromas of vibrant, juicy raspberry complemented by mineral and herbal overtones with a touch of vanilla. Fruity, with a lovely balancing freshness through to a moreish finish.

Grape

Garnacha 100%



Winemaker:	Juan Vicente Alcañiz & Jorge Temprado
Region:	Aragon
Sub region:	Calatayud
Country:	Spain
Alcohol:	14%
Body Value:	B (A is light, E is full bodied)
Residual Sugar:	2.5
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5119618A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Nomacorc