

Bodegas San Alejandro, Marques de Nombrevilla, Garnacha, Calatayud 2018



A youthful red wine with vibrant red berried fruits enveloped in spicy undertones. Soft on the palate with silky tannins, lovely balance and a subtle savoury note on the finish.

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, Ruesca and Belmonte de Gracian. 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 trained to have less sun exposure, to achieve lower sugar levels at harvest, resulting in a balanced wine. The vineyards are farmed with respect for the environment; the soils are ploughed and cover crops are planted between the vines. Cultivated sustainably and in conversion to organic cultivation.

Winemaking

The grapes were destemmed and the uncrushed grapes were macerated for up to three weeks at low temperatures to extract colour, aromatics and flavour. Fermentation took place with a neutral selected yeast and twice daily pump-overs to oxygenate the wine. Maturation took place in stainless steel and concrete tanks for three months. The wine was made in an unoaked style to showcase the fruit.

Tasting Note

A youthful red wine with dark berried fruits enveloped in spicy undertones. Soft on the palate with silky tannins and lovely balance, rich cranberry notes carry through to a subtle savoury note on the finish.

Grape

Garnacha 100%



Winemaker:	Juan Vicente Alcañiz & Jorge Temprado
Region:	Aragon
Sub region:	Calatayud
Country:	Spain
Alcohol:	13.5%
Body Value:	C (A is light, E is full bodied)
Residual Sugar:	2.5
Contains Sulphites:	Yes
Vegetarian/Vegan:	No/No
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	51197181
Case unit of measure:	12X75CL
Formats Available:	75cl
Closure:	Screwcap