



B O D E G A S

San Alejandro

evodia

PIZARRAS ANTIGUAS



DESCRIPTION

Evodia means perfume. This is the perfect representation of the Grenache from Aragon with its own clones and flavours. Evodia Pizarras Antiguas is born from the selection of certain nature spots (Olmares, Rayo, Trebago and Valtriguera) of old vines Garnacha with low yields per hectare, high sun-exposure (south-west) and good vegetation that allows us to hold up the harvest time without over-ripening. The aim of this is to obtain a wine with a higher concentration.



VINEYARD CHARACTERISTICS

Old vines Garnacha in bush with dry farming planted between 1955 and 1960. The typical soils of these nature spots are clay and slate as the main rock with a great depth. The vineyards are located at 900 meters of altitude and located in the Sierra Santa Cruz.



WINEMAKING

100% destemmed grapes. Fermentation in concrete tanks during 15 days with a few pumping-overs and post-fermentative maceration during 2 weeks using the topping technique. This way, a more balanced extraction is obtained and a lower oxidation of the skins happens. 12 months in new barrels of one and two uses of French oak from different origins.



TASTING NOTES

Ripe fruit with pleasant aromas of plum and fig together with notes of coffee and cocoa. Full-bodied and a long after-taste.

INFORMATION

Winery
Bodegas San Alejandro

Vintage
2016

Appellation
Calatayud

Variety
Garnacha

Alc./Vol
15%

Type of wine
Red wine

LOGISTICS



Capacity: 75 cl.
Dimensions: 316 x 81,5 mm
Weight: 1,48 Kg.
Barcode: 8424703501824



Europallet (120 x 80 cm.)
Layers: 5
Boxes/pallet: 100
Units/pallet: 600
Dimensions: 120 x 80 x 170 cm
Weight: 925 Kg.



Units per box: 6
Dimensions: 33,5 x 25 x 31,8 cm
Weight: 9 Kg.
Barcode: 8424703501848