



B O D E G A S

San Alejandro

evodia

PIZARRAS ANTIGUAS



## DESCRIPTION

Evodia means perfume. This is the perfect representation of the Garnacha 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 in bush with low yields per hectar, 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 good concentration but keeping the freshness.



## 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

80% destemmed and 20% full cluster 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 and fresh fruit with pleasant aromas of plum and fig together with notes of spices and herbs. Full-bodied and a long after-taste.

## INFORMATION

*Winery*  
Bodegas San Alejandro

*Vintage*  
2018

*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