

CALATAYUD  
Denominación de Origen

# ALQUEZ

DE SOMMOS

D.O Calatayud

*Garnacha viñas viejas*

100% Garnacha Tinta from Old Vines.



## VINEYARD FEATURES

Specially chosen from some of the oldest vineyards in the Sierra de Pardos and Sierra de Santa Cruz, near the towns of Castejón de Albarba, Alarba and Aced. Traditionally cultivated bush vines at an average altitude of 950m on slate slopes that have little organic content but excellent aeration. The vines are on average 60 years old and produce less than 1kg of grapes per plant. These conditions and characteristics give us a vineyard that is unique.



## VINTAGE

2nd week in October.

The harvest is done by hand using boxes of 20kg, to protect the small bunches from bruising and damage. The grapes are chilled and then hand picked on selection tables, removing any unwanted bunches.



## WINEMAKING

Traditional fermentation. A cold pre fermentation maceration is followed by fermentation at 28°C, temperature controlled, after which there is a maceration of two weeks to extract the necessary tannins.

Once this has been done the wine is drawn off and the lees are gently pressed in a vertical press.



## AGING

When the malolactic fermentation finishes the wine is racked and transferred into new French oak barrels for 12 months, where it remains in constant contact with the lees.

During this time the 'battonage' technique is used to bring out the true personality of the Garnacha and the terroir from where it came.



## TASTING NOTE

**Color.-** Intense cherry red with ruby tones, vibrant and bright.

**Aroma.-** Attractive aromas of ripe red fruits and flowers, a touch of toasty wood and spice from the barrel aging.

**On the palate.-** Smooth, full bodied, rich in flavour with a long elegant finish.

SERVING TEMPERATURE: 18°C  
Burgundy bottle "Authentic"  
6 bottle case.

