

Las Pizarras

CHARACTER IS NO COINCIDENCE

Calatayud, a small appellation in the heart of Aragón, Spain. A hidden valley and home to the red garnacha grape. A valley where the working conditions are difficult for the farmers. Rough slate soils, old bush vines planted on steep slopes up to 1.100m, hot summers and cold winters where rainfall is scarce and the wind is always blowing. Furthermore, they have to deal with a fragmented landscape of small parcels and rarely have a successor for their years of hard labour. It's tough and challenging, and yet... They understand the value of their soil and grapes, each plot providing a distinct character to the grape compared to its neighbour. Las Pizarras (the slate soils) is our range showcasing the diversity of the region. Named after the town or plot the grapes originate from, each wine in the collection expresses its unique character, but all are born out of soil, nature and the right human touch.

FABLA #506

FABLA is a language used in several places in the north of the autonomic community of Aragón for over than 1.000 years.

Today is used only by 12.000 people.

Fabla is a synonym for culture, traditions and history, and 506 is the number of the deposit that contains the blend chosen for producing this amazing wine.

Harvest: End of September, beginning of October

Clasification: Calatayud DO

Grape varieties: 80% Garnacha – 20% Syrah

Vinification: Direct incubation and fermentation for 15 days at no more than 16° to preserve all the fresh fruit of the Garnacha.

Ageing: 30% of the Garnacha is aged 3 months in barrel

TASTING NOTES

Intense cherry red colour. Typical Garnacha with aromas of ripe red fruit, prunes, figs and some black pepper and minerality.

The pairing suggestion of Antoine Lehebel.

Lamb stew, carrots and courgettes, and a couple of black olives

Best served in a Riedel Syrah Glass.

