

Las Pizarras

VIÑA ALARBA 2020

The rough terrain, high elevation and challenging weather conditions (including the strong, dry wind known as El Cierzo) have the potential to bring forth exceptional wines. Due to the harsh conditions and the fact that the region's vineyards are small, with an average of only 1-2 hectares per plot, the winegrowers face many challenges. Despite this, they are passionate about their craft and dedicated to producing grapes of exceptional quality. Calatayud's slate soils lend a distinct minerality and acidity to the wines, while its high altitude (ranging from 600 to 1000 meters above sea level) provides a cooler climate and significant temperature variation that leads to increased complexity and flavour intensity.



THE STORY

Alarba is a small village with less 130 habitants situated at the foot of the "Sierra de Pardos" at about 850 meters above sea level.

Calatayud DO is a young appellation born in 1990 and the "village concept" still doesn't exist but we consider the Garnacha grapes from this area always having a beautiful fruit and excellent concentration. That is why our winemaker Ruben decided to start a separate vinification dedicated to this village.

TECHNICAL INFORMATION

Harvest time: End of October

Classification: Calatayud DO

Origin of the grapes: Calatayud

Grapes Varieties: 100% Garnacha

Vinification: Fermentation during seven days at 30°C followed by a post fermentative maceration of 25 days.

Ageing: 6 months in 225 litres barrel

Winemaker: Rubén Magallanes

TASTING NOTES

A typical grenache from Calatayud with hints of very ripe red fruit, plums and mineral touches

SERVING TEMPERATURE: 16-17°C

PAIRING: Red meat, cured cheese, game, pates, rice, white meat

ANALYSE

Alcohol: 14,22 % vol

pH: 3,42

Total Acidity: 5,10 g/l

Residual Sugar: 1,95 g/l

SO2 Total: 83 mg/l

ACCOLADES

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