

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.

VIÑA ACERED

If we do the path of the Cid, between the sierras of Pardos and Atea we will find a small village with less than 140 habitants called Aced (which translated from the Arab tongue means exactly "The path").

It's no coincidence that this village owns on its flag and shield grape bunches, because it has a wide winegrowing tradition and noble grape vines in over 800 meters of altitude.

Harvest: End of October

Clasification: Calatayud DO

Grape varieties: 100% Garnacha

Vinification: Fermentation for seven days at 30°C followed by a post-fermentation maceration of 25 days.

Ageing: 6 months in 225 litres barrels

TASTING NOTES

Intense purple red colour. Massive aromas of ripe red fruits, very juicy wine with mineral nuances and great balsamic flavours.

The pairing suggestion of Antoine Lehebel.

Barbecued dry aged beef, and shallot red wine sauce

Best Served in a Riedel Veloce Syrah Glass

