

LAS ROCAS

de San Alejandro

LAS ROCAS ROSÉ



Varieties: Garnacha 100%

Climate & Soil type: Continental climate (dry summers and cold winters). Chalky-calcareous and rocky soil. Mountainous area with altitudes from 600 to 1000 m.

Vineyard details: Vineyards between 40 to 60 years old bush trained with natural drainage and an average yield of 3500 kg/ha

Harvesting time: The second week of October

Fermentation Details: Maceration for 10 hours, racking and fermentation in stainless steel tanks for 20-25 days at a temperature of 14°C – 16°C

Ageing in barrels: No

PH and Acidity: 3,32 / 4,5 gr/l H₂T

Alcohol % stated on label: 13,9% Vol.

Residual Sugar: 1,9 grs/l

Closure type: DIAM

Bottle & Case Size: Bordelesa Elite for USA / Bordelesa Lux Natura for Europe 0,75 cl x 6 bot.

Bottle & Case Barcodes: 805109270015

Case Weight & Palletization: 16,3 kg / USA 60 cases- 4 layers. Europe: 48 cases- 4 layers

Storage & Serving temperature: 1 year / 10 °C – 12 °C

Tasting notes: An attractive strawberry pink colour with violet hues. Clean, fresh, dry and fruity. Very intense aromas, especially raspberry and strawberry. With a full body, it is tightly nit, elegant persistent and has an after-taste that reminds us once again of the red fruits.



Bodegas San Alejandro
Ctra. Calatayud - Cariñena km. 16,4
50330 Miedes - Zaragoza (España)

Tlf: +34 976 89 22 05

Fax +34 976 89 05 40

www.san-alejandro.com
contacto@san-alejandro.com



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