



LAST VINTAGE AWARDS



ALQUEZ 2022

D.O. CALATAYUD

"The most contemporary expression of old Garnacha vines."



VARIETY

Garnacha.



TASTING NOTES

COLOR: Pale, red cherry.

NOSE: Fresh aromas of red and black fruits, combining ripe strawberry and blackberry with a hint of floral notes.

PALATE: A well-balanced wine with a smooth entry and fine tannins, followed by a long, persistent finish with toast notes.

PAIRING: Cured Iberian meats, game, grilled dishes, and ribeye steak.

SERVING TEMPERATURE: 16°C - 18°C.



VINEYARD CHARACTERISTICS

This wine is sourced from a meticulous selection of plots planted with old vines approximately 60 years old, located on slopes composed of oxidized slates, schists, and red clays, at an altitude of 800 meters.



HARVEST AND WINEMAKING

The harvest is carried out manually in 400-kilogram bins during the month of October.

Each plot is vinified separately, with whole berries to allow a percentage of carbonic maceration, accompanied by very gentle pump-overs. The wine is aged on its lees in a selection of new French oak barrels of 500 and 600 liters for 12 months.

PACKAGING AND LOGISTICS



Bottle: Bourgogne Authentique

Bottle EAN: 08425851202403

- Bottle weight: 1,410 kg.
- Cork type: Natural 1°

Case EAN (6 bottles): 8425851202427

- Case dimensions: 27 x 30 x 18 cm.
- Case weight: 8,6 kg.
- Cases per pallet: 95 cases (19 x 5)
- Bottles per pallet: 570 bottles
- Euro pallet: 80 x 120 x 165 cm.
- Pallet weight: 817 kg.

ANALYSIS

Alcohol: 15% • Acidity g/l: 5,40 • Residual sugar g/l: 0,65
Relative density: 0,9930 • PH: 3,44

CONTAINS SULPHITES

PRODUCT OF SPAIN

NUTRITIONAL / INGREDIENTS

E (100 ml) = 389 KJ / 94 Kcal



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