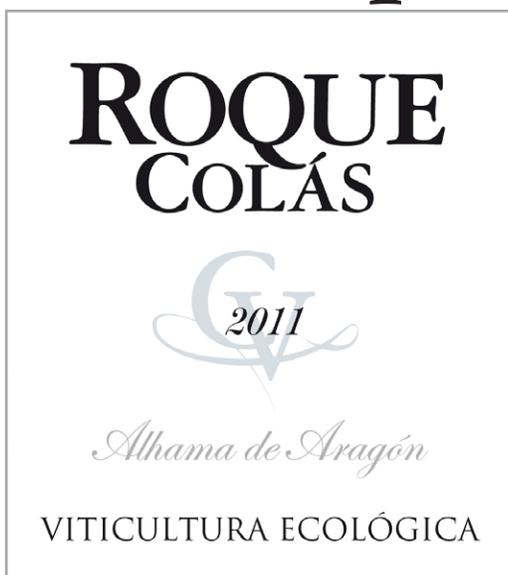


Roque Colas 2011



Winery: Colas Viticultores S.L.

Region: D.O. Calatayud

Grapes: 45% Garnacha, 28% Tempranillo, 27% Cabernet Sauvignon

Winery: Roque Colas was started in 2010 by Carmelo Colas and his two sons Cesar and Mario. Cesar is the winemaker and has been making wine in northern Spain for a number of years before starting this project with his family.

Fruit for the wines is sourced from 12 hectares of vineyard located in Alhama de Aragon, Calatayud. The vineyards are organically farmed and have been certified organic for 14 years. Yields are very low only; 2,000-3,500 kg/ha (from less than 1 ton/acre to about 1.5 tons/acre). The vineyards are mostly 85 year old vine Garnacha, which the family has been growing for 5 generations.

They also grow Tempranillo and Cabernet Sauvignon (17 year old

vines) at high elevation, 750-800 m, where there are diurnal temperature shifts of up to 20 C.

Wine: This is the second vintage for this family project. They own 12 hectares in Alhama de Aragon, Calatayud. The vineyards are organically farmed and have been certified for 14 years. 2011 had an early bud burst and flowering followed by a very hot and dry summer. Yields for Garnacha were particularly impacted due to a heat spike at the time of fruit set. Severe hydric stress late in the growing season lead to small, concentrated berries and to a harvest 10 days earlier than normal.

Harvest is staggered based on variety, soil type, and exposure, starting in early-September and lasting until the first week of October. Fermented in 25hl tanks with periodic punch-downs. The wine was macerated with skins for 15 days. Alcoholic fermentation occurred spontaneously with native yeasts. ML occurred in barrel. Each variety was aged separately for 18 months in 90% French and 10% American oak barrels. Following blending, the wine was clarified using egg whites. Bottled unfiltered.

Reviews: “Inky purple. Assertive aromas of blackberry, licorice and violet, with a subtle mineral nuance in the background. Primary and sweet on the palate, with juicy cassis, blueberry, licorice and dark chocolate flavors complemented by subtle oak tones. The long finish shows building, dusty tannins and repeating notes of sweet berries and flowers.”

91 points *International Wine Cellar* issue 176 Sept/Oct 2014

“It feels quite warm, no doubt the result of a dry, warm growing season. It has some lactic aromas intermixed with ripe black fruit and plenty of spices and smoke. The palate is medium to full-bodied, with plenty of grainy, slightly drying tannins, with ripe flavors. A modern, ripe, well-oaked red blend. Give it one more year in bottle. The 6,500 bottles produced.”

89 points *The Wine Advocate* issue 215 October 2014



Selected by Aurelio Cabestrero®

Imported by Grapes of Spain

571.642.0343 Phone | 571.642.0505 Fax | www.grapesofspain.com

© 02/2015