

Roque Colas 2014 (Red Wine)



Roque Colas was started in 2010 by Carmelo Colas and his two sons Cesar and Mario. The wine is produced from estate-grown vineyards which are organically farmed and have been certified organic since 2002. Yields are tiny, 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 in the rugged highlands of Alhama de Aragón, Calatayud in northeastern Spain.

Appellation	D.O. Calatayud
Grapes	Garnacha 34%, Tempranillo 33%, Cabernet Sauvignon 33%
Altitude / Soil	650-700 meters / iron-rich alluvial (clay/sand) soil with abundant, large stones
Farming Methods	Certified Organic for over 20 years
Harvest	Each variety was hand harvested separately into small boxes
Production	Native yeast ferment, daily punchdown, 15 day with skins, malolactic conversion in barrel
Aging	Varieties were aged separately for 18-22 months in 80% French and 20% American barrels
UPC / SCC	8 437015 156019 / 18 437015 156016

Reviews:

“Brilliant violet. Spice-accented blackberry, cherry and allspice aromas are complicated by floral and cracked pepper nuances. Appealingly sweet and expansive in the mouth, offering juicy, concentrated red and dark berry and cola flavors and a hint of spiced cake. Shows sharp focus and strong energy, and finishes very long and smooth, with well-knit tannins and a touch of candied flowers. 2022 – 2027”

93 points *Vinous*; Josh Reynolds – February 2021

