Las Covatillas 2020 (Red Wine)



VITICULTURA ECOLÓGICA

Winery founded in 2010 by the Colás family, 5th generation of wine growers in the municipality of Alhama de Aragón. Colás Viticultores produces multi-terroir wines from the varieties.

Grenache, Tempranillo and Cabernet Sauvignon, exclusively from their own vineyard in the area of "Las Covatillas" in Alhama de Aragón. The type of Ecological viticulture and the low yields in the vineyard is the basis for creating wines with roots, expressive and harmonious, which express the full potential of Alhama de Aragón area wines.

Appellation	Calatayud D.O.
Grapes	100% Garnacha
Altitude / Soil	800 meters, diversity of soils clay/limestone, sandy/clay, clay/stony and stony/calcareous
Farming Methods	Certified Organic / Biodynamic farming
Harvest	Manually in small boxes
Production	Partial destemming of the grapes without crushing, and 30% whole clusters with stems, daily
	punch down, Malolactic in used oak barrels 50% and deposit 50%
Aging	Aged for 6 months in used 3 to 4-year-old French oak barrels
UPC / SCC / Pack	8437015156033 / TBA / 12

Reviews:

"The 2020 Tinto "Las Covitalas" is made entirely from Garnacha, grown in organically certified (and now biodynamically) farmed vineyards planted on primarily stony, clay and limestone soils. The wine is fermented with indigenous yeasts with thirty percent whole clusters, with half the wine undergoing malo in older French casks and then aged for six months in three and four year –old barrels. It is bottled without fining or filtration and the 2020 version comes in at 14.5 percent octane. It offers up a deep and ripe nose of black raspberries, fruitcake, pepper, roasted game and garrigue. On the palate the wine is deep, full-bodied and rock solid at the core, with firm tannins and good focus and grip on the long and gently warm finish. This has a ton of personality for its very reasonable price point (\$18 in the US), but will need a bit of bottle age to soften up its tannins before drinking. 2027-2050." 89 points View from the Cellar; John Gilman - Issue #98 March/April 2022

