

Roque Colas 2013 (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 Aragon, 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:

“The wine offers up a deep and complex bouquet of black cherries, balsam boughs, dark chocolate, a beautiful swirl of garrigue, wild fennel and a dollop of spicy oak (though only ten percent of the casks are new for this bottling). On the palate the wine is deep, full-bodied, focused and complex, with a plush core, fine-grained, moderate tannins and great length and grip on the very suave, complex and classy finish. As I mentioned last year, this wine is amazingly well-balanced for its octane level... In any case, this is a beautifully made wine. 2017-2035+.

(and again, as was the case last year, *if you are more tolerant of higher octane wines, add three points, as this is beautifully-crafted wine*)”

91+ points - View from the Cellar

“Focused black fruits with a hint of oak and balsamic. Well balanced and structured example. Long finish.”

90 points/Silver Medal - Decanter Asia Wine Awards 2017

