

Roque Colas 2018 (Red Wine)

**ROQUE
COLÁS**



Alhama de Aragón
VITICULTURA ECOLÓGICA

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 2018 Roque Colás bottling from Colás Viticultores is composed from a cépages of fifty percent Garnacha and twenty-five percent each of Tempranillo and Cabernet Sauvignon. These vines range from twenty to fully eighty years of age, with the vines having been farmed organically now for more than two decades. The soils are the same combination of stony, clay and limestone, with some sandy sections. All three varieties undergo malo in older casks and then are aged sixteen months before blending. The wine is again fairly ripe in 2018, coming in at 14.5 percent and delivering a deep and complex nose of black cherries, cassis, garrigue, cigar smoke, meaty tones, a fine base of soil and just a touch of cedary oak. On the palate the wine is deep, full-bodied and complex, with plenty of mid-palate stuffing, firm, chewy tannins, fine balance and grip and a long, focused and promising finish. This is Colás Viticultores’ flagship bottling and it is built for the cellar, but it will be a fine drink once it has shed some of its tannins with bottle age. 2028-2060.”

90+ points *View from the Cellar*; John Gilman - Issue #98 March/April 2022

