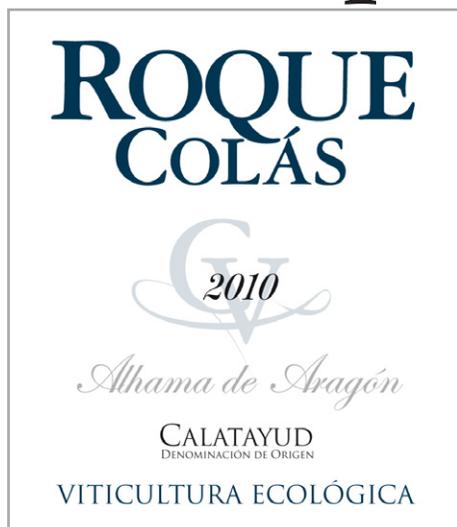


Roque Colas 2010



Winery: Colas Viticultores S.L.

Region: D.O. Calatayud

Grapes: 55% Garnacha, 35% Tempranillo, 10% 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 Aragón, 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 wine is made from Cesar Colas, along with help from his father, Carmelo and brother, Mario. 2010 was their first vintage. They own 12 hectares in Alhama de Aragón, Calatayud. The vineyards are organically farmed and have been certified for 14 years. Yields were very low only 2,000-3,500 kg/ha (from less than 1 ton/acre to about 1.5 tons/acre). The vineyards are planted mostly to 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.

Harvest is staggered based on variety, soil type, and exposure, starting in mid-September and lasting until the end 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 16-18 months in 80% French and 20% American oak barrels. Following blending, the wine was clarified using egg whites. Bottled unfiltered.

Reviews:

“Inky ruby. Deep, smoky aromas of dark fruit preserves, licorice and cola, with a smoky overtone. Nicely concentrated and ripe, showing very good focus to its blackberry and blueberry flavors. Finishes on a spicy note, with very good clarity and lingering smokiness.”

91 points *International Wine Cellar* issue 170 Sept/Oct 2013



Selected by Aurelio Cabestrero®

Imported by Grapes of Spain

571.642.0343 Phone | 571.642.0505 Fax | www.grapesofspain.com

© 10/2013