



BODEGAS  
Y VIÑEDOS  
DEL JALÓN

LAS PIZARRAS

## ALTO LAS PIZARRAS del Jalón

**Variety:** 100% old vine Garnacha, from our own vineyards.

**Planting System:** Planted "en vaso" with 2.5 metre spacing.

**Areas of production:** From the Denominación "Calatayud", specifically the villages of Acered, Alarba and Castejón de Alarba, from vines of between 70 and 100 years old, and from mountainside slate vineyards, between 800 and 1,050 metres altitude. These slate vineyards give the wine a pronounced minerality and structure. Yields were limited to a maximum of 2,500 kilos per hectare (1 ton per acre).

**Vinification:** The grapes were harvested by hand, as soon as they reached optimum maturity in each parcel. They were collected, and transported to the winery in small cases, before being selected by hand on a selection table. Individual parcels were cold-soaked for 4 days, prior to fermentation, which was started using wild yeasts, before inoculation with cultured yeasts. Fermentation temperatures were between 25° and 28°C, to preserve the character of the fruit. The wine was transferred in new French oak barrels of between 225 and 500 litres, to complete its Malolactic fermentation, and for 11 months ageing.

**Tasting Notes:** Colour is deep red, with a bright rim. On the nose, vanilla and butterscotch from the oak, blend with the herbs and floral aromas of the Garnacha. The palate is round and powerful, with dark fruits and ample structure for ageing.

**Presentation:** Borgogne. "Authentique" heavyweight bottle, packed in cases of 6 or 12.

**Gastronomy:** Ideal accompaniment for roast meats, game and strong cheeses-

**Service:** Serve at a temperature between 16 ° and 18 °C.

### Awards:

Alto Las Pizarras 2005: Wine Advocate 93 points (Mr. R. Parker)  
Alto Las Pizarras 2005: Peñín Guide 91 points  
Alto Las Pizarras 2005: Silver Medal "New Wine 2008". May'08  
Alto Las Pizarras 2006: Wine Advocate 91 points (Mr. R. Parker)  
Alto Las Pizarras 2006: International Wine Cellar 91 points  
Alto Las Pizarras 2006, Bronze Medal – Best Spn. Wines in Russia 2009

### Analytical Data:

Alcohol – 14% ABV  
Free Sulphur – 30 mg per litre  
Volatile Acidity – 0.53 grams per litre  
Total Sulphur – 72 mg per litre  
Total Acidity – 5.92 grams per litre (Tartaric)



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