

## LAJAS, Finca "El Peñiscal"

D.O. Calatayud  
Pagos Altos de Acered

Garnacha Cepas Viejas 2016  
A Signature Wine by Manuel Castro

GRAPE VARIETY: Garnacha Tinta (Red Grenache)

DENOMINACIÓN DE ORIGEN: D.O.P. Calatayud

VINEYARD: "El Peñiscal, Single Vineyard". Area: 2.7 hectares. Altitude: 1020 m. Orientation: north-to- south. Age of vines: 76 years old

CLIMATE: Continental

SOIL: "Lajas de Pizarra". Slatey soil (grey slate)

CULTIVATION: Cultivated in strict compliance with environmental protection practice. Tillage kept to a minimum. No use of chemical products. Native plants and wildlife protected.

WINEMAKING: Grapes handpicked using 15kg crates, refrigerated and transported to the winery. Cold maceration for 7 days before fermentation. Gentle pressing. Maceration for 20 days. 30% of the wine remains in eggs. 70% of the wine is aged for about one year in 400 and 500 l French oak barrels with malolactic fermentation in the barrel.

AGEING: 70% Coupage, 12 months ageing in 400 and 500 litre French oak barrels.  
30% Coupage, maturation on its lees in eggs.

WINE ANALYSIS: Alcohol: 15.38 % Vol. pH: 3.38

SERVING TEMPERATURE: 16 °C / 64.40°F

PRODUCTION: 4313 bottles

AWARDS: Lajas 2016: 92+ Parker points. The Wine Advocate 30.04.2020.  
93 points Peñin. Guide 2021

Lajas 2007: 91 points, Peñin Guide 2009, 92 points Peñin Guide 2010, 92 points Peñin Guide 2011, 92 points Peñin Guide 2012, 92 points Peñin Guide 2013, 93 points Peñin Guide 2014,

Lajas 2008: 92 points Peñin Guide 2010, 92 points Peñin Guide 2011, 93 points Peñin Guide 2012, 92 points Peñin Guide 2013, 92 points Peñin Guide 2014,

Lajas 2009: 92 points Peñin Guide 2013, 94 points Peñin Guide 2014, 94 points Peñin Guide 2015,

Lajas 2010: 93 points Peñin Guide 2014, 93 points Peñin Guide 2015, 91 points Parker, 92 points Vinous Media Guide

Lajas 2012: 93 points Peñin Guide 2016, 93 points Peñin Guide 2017, 92 points Parker

Lajas 2014: 93 points Peñin Guide 2018, 2019, 2020. 91 points Parker 2020

LAJAS



A Great Selection of Spanish Wines

Cristina Aldea

www.holawines.com

exports@holawines.com

T + 34 976 213308

M + 34 648046420