



LAJAS

Finca el Peñiscal



REGION/ ORIGIN	Aragon Calatayud D.O.	WINEMAKER	Manuel Castro
VINTAGE	2014	WINERY ESTABLISHED	2009
VARIETALS	100% Garnacha	VINEYARD(S)	2 ha – Single Vineyard 'El Peñiscal'
ALCOHOL	14.98%	AGE OF VINEYARD(S)	Planted in 1947 (68 years)
FERMENTATION	Native yeasts Cement tank	SOIL TYPE	Lajas (Llicorella) black quartz & schist
AGING	15 months	ELEVATION	1020 meters
BARREL TYPE/ YEARS IN USE	French tonneau 4 th use	FARMING METHODS	Sustainable
FILTER/FINING	None	BOTTLES PRODUCED	2,973 bottles
TOTAL SULFUR RS	45 mg/l 1.2 g/l		

*Lajas takes its name from the soil in the vineyard
Lajas is the same as the famous Llicorella soils of Priorat. Black quartz over schist*

Lajas is a small project winery created by the highly esteemed Manuel Castro of Bodegas Virgen de la Sierra in Villaroya de la Sierra. He works with a small plot of old vine Garnacha in the northern reaches of the Calatayud D.O. and enjoys it as his personal side project to share with good customers, family, and friends. With a sincere dedication to sustainable farming practices, and honest fruit for which to bring into the cellar, Manuel only makes a single wine each year. Working as minimally as possible in the cellar, with natural fermentations in cement tank, and neutral oak barrels for aging, he creates a perfect situation to let the depth of his fruit shine through. A truly unique small production wine that rivals the greatest Garnacha of Spain.

*A Garnacha from Calatayud that has just as much (if not more) class, structure,
and style as the greatest wines of Priorat*

Lajas Garnacha Tinta is a single varietal wine coming from a 2-hectare plot of very special Garnacha vines planted in 1947. The soil is called Lajas, and is remarkably special for the area, as it is the same black quartz and schist combination that is found in Priorat known as Llicorella. This oily stone-filled vineyard produces intense fruit with incredible balance destined for the final bottling. Once brought into the winery, the grapes go through a very gentle de-stemming before moved into cement eggs (30%) and 400 and 500 liter French oak (70%) for fermentation and aging for about one year. The final wine is complex and elegant, yet rustic and burly. Gripping tannins fronted by brambly and spicy fruit shine through first and foremost on the palate, but is followed by fresh earthy tones and slatey minerality. The wine finishes with a lingering balance that makes most high-caliber Priorats seem pedestrian.