

Lajas 'Finca el Peñiscal'

(Calatayud D.O.)
100% Garnacha Tinta



The Lajas Garnacha Tinta is a single varietal wine coming from a 3-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. The wine was aged in French barrels for 15 months making the final wine very 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.

Bon Vivant

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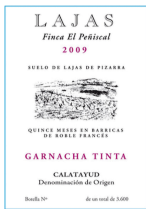


The Lajas Garnacha Tinta is a single varietal wine coming from a 3-hectare plot of very special Garnacha vines planted in 1947. The soil is called Lajas, and is remarkably special for the area, as it is the same black quartz and schist combination that is found in Priorat known as Llicorella. The wine was aged in French barrels for 15 months making the final wine very 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.

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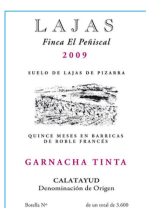


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