



BODEGAS SAN ALEJANDRO

Evodia

Bodegas San Alejandro is not only one of the most progressive wine cooperatives in Spain, but they have been essential in the history of European Cellars. When Eric first visited San Alejandro in the early 2000s, he met a young visionary, Yolanda Diaz, and an equally youthful and talented Jean-Marc Lafage. With access to some of the finest old-vine and highest-elevation vineyards of Garnacha in all of Calatayud, the minute details of which Yolanda knew inside and out, combined with Jean-Marc Lafage's astute and sensitive winemaking, resulted in a dizzying array of tank and barrel samples that just had to be selected and blended for the American market.

Yolanda Diaz continued to improve the farming and winemaking facilities at San Alejandro. Old barrels were phased out sooner, more wine was fermented and aged in concrete, experimental vinifications were conducted, talented viticulturists were recruited, vineyards and soils were studied and mapped, and winemaking became more reflective of individual sites, villages, zones, and soils.

Calatayud is a fairly innocuous and rural region of Spain. As far as the eye can see the hills and plains are blanketed by a patchwork of head-pruned Garnacha vineyards, olive and cherry orchards and fields of grain. Just to the north of Calatayud is Campo de Borja, Navarra and Rioja Baja, so this sea of Garnacha is a small part of a wider ocean. Much of the inexpensive and pleasurable Garnacha sold in the US comes from these regions in Spain and Eric Solomon was an early pioneer and proponent.

Evodia is sourced from Garnacha from the villages of Atea, Acered and Alarba. Located in the Sierra Santa Cruz, these steep sites (up to 25%) have various exposures but share similar soils - slate and quartzite over clay. At an average elevation of 900 meters above sea level, these vineyards are among the highest sites within the province of Aragon. This unique terroir and the old vines of Garnacha rooted in it, are the origins of Evodia.

LOCATION

Spain, Calatayud

SOIL

Slate and quartz over clay

ELEVATION

800-1000 Meters

FARMING

Sustainable

VARIETIES

Garnacha

AGE OF VINES

40-100 years-old

FERMENTATION

Hand harvested, partially destemmed but not crushed, 20 day fermentation in concrete vats, 7 day gentle post-fermentation maceration

AGING

6 months in concrete tanks (80%) and neutral French and American oak barrels, and concrete eggs (20%)

ACCOLADES

92 - 2023, Wine Advocate

95 - 2022, Decanter WWA

91+ - 2021, Wine Advocate

