ALTOVINUM

Evodia

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.

Years ago while working on a project in Calatayud, Eric Solomon met Jean-Marc Lafage and Yolanda Diaz. Yolanda is a native of the region and knows the terruño of Calatayud better than anyone. Jean-Marc is the very talented Catalan winemaker and consultant from the Roussillon in France. Together they "discovered" a unique place within Calatayud, a high and arid plateau between the villages of Acered and Atea and bordering the Sierra de Santa Cruz.

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.

ACCOLADES

90+ – 2019 Evodia – Wine Advocate

90 – 2017 Evodia – Wine Advocate

91 – 2016 Evodia – Jeb Dunnuck

ORIGIN
Spain

APPELLATION
Calatayud

SOIL
Slate and quartz over clay

AGE OF VINES
40-100

ELEVATION
800-1000

VARIETIES
Garnacha

FARMING
Sustainable

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%)

ERIC SOLOMON
SELECTIONS