



BODEGAS SAN ALEJANDRO

Querencia Deseya

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. All the changes that Yolanda implemented at San Alejandro haven't only resulted in better wines, but they caught the attention of generation-next's most passionate and innovative Garnachista, Fernando Mora of Bodegas Frontonio and Cuevas de Arom. The raw materials, team, and cellars at San Alejandro were so remarkable that Fernando Mora partnered with San Alejandro and moved Cuevas de Arom from Campo de Borja to Calatayud.

Years of soil studies and experimental vinifications have made the cooperative realize that moving to organic farming wasn't only the right decision for the environment, the health of their members, and the wider community, but it also resulted in better wines and healthier vines. All of this is embodied in Querencia – a range of wines from organically farmed vineyards close to the cellars of San Alejandro in the small village of Miedes. Despite its access to nearly 1000 hectares of vines, the “home vineyards” of San Alejandro, with their old vines and slopes climbing from 750 to almost 1000m, would be the fitting place to make their most personal Garnacha.

Each visit to Bodegas San Alejandro presents many exciting discoveries, but Deseya may be the most revealing. Having spent the last decade converting all their 1000 hectares of vineyards to certified organic farming, it made sense that San Alejandro started close to home in Miedes del Aragón, where their cellars are located. The vineyards on the south-facing slopes of the Sierra de Vicort are planted on gravelly soils of iron-rich, red clay-limestone soils and areas of chalky-clay limestone. Compared to their vineyards on slate, these sites offer a more insinuating style of Garnacha redolent with cherry fruit, ethereal floral aromas, and pinpoint-focused fine tannins.

ORIGIN

Spain

APPELLATION

Calatayud

SOIL

Red clay-limestone, chalky clay-limestone, gravel

AGE OF VINES

50-80+

ELEVATION

800-1000 meters

VARIETIES

Garnacha

FARMING

Certified organic

FERMENTATION

Hand harvested, partially destemmed and uncrushed, natural yeast fermentation in concrete tanks and 225-500L French oak barrels

AGING

10 months in concrete tanks, amphorae, concrete eggs, French oak barrels and ceramic spheres, vegan

ACCOLADES

92 – 2022 Querencia Deseya – Wine Advocate



ERIC SOLOMON
SELECTIONS

