

2007 Bodegas San Alejandro Garnacha Calatayud Las Rocas

WHO: Bodegas San Alejandro WHAT: Garnacha (Grenache) WHERE: Calatayud, Aragon, Spain

WHEN: 2007

Very bright red fruits, straightforward, not incredibly complex, but well-balanced. High acid and good minerality make a very food-friendly wine. Cherries and cranberries are the lead fruits with some raspberry showing on the mid-palate along with a very light herbal touch. This is a red wine for chicken, but stick with the dark meat. Recommended. DH

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