



Alaya Tierra - Vegan

Country:	Spain	Region:	Almansa
Type:	Red	Varietal:	Garnacha
Format:	6 x 750ml		

BC	AB	SK	MB
+12661	+785087		
Speculative	Open		

TASTING NOTES

- Colour:** Intense cherry colour.
- Aroma:** Earth, underbrush, and mineral notes along with brooding black fruits.
- Taste:** Dense and layered with the wine's strapping personality and helps provide for a silky texture and a finish with no hard edges.
- Food:** Ideal to accompany rices with game meat, stewed legumes, mushrooms, casserole dishes, smoked food, blue and cured cheeses, rack of lamb.

AWARDS & ACCOLADES

2019 ~ 92 Points. "The 2019 Alaya Tierra, like all the wines from 2019, was marked by the torrential rains that hit the vineyards during the month of September. This is pure Garnacha Tintorera from old vines planted at 1,000 meters in elevation that matured in new barrels for 15 months. The wine is less concentrated and tannic than the 2018 I tasted next to it, a little more fluid, and with rounder tannins. 18,000 bottles produced. It was bottled in March 2021." - Robert Parker's Wine Advocate, Apr/2022

2019 ~ 91 Points. "Intense, perfumed nose of ripe blueberries, stewed plums, cooked lemons and coriander. It's full-bodied with ripe, velvety tannins. Flavorful and plush with a rich, sticky texture. Big wine, but just about balanced. Vegan. Drink or hold." - James Suckling, Jan/2022

OTHER INFO

The old Garnacha Tintorera vineyards are planted in limestone based and sandy soils with good drainage at an altitude of 1000 meters. This wine was aged 15 months in mainly French oak barrels with a small portion in American oak. Very limited production.



For more information, please contact International Cellars Inc.
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