



Laya - Vegan

Country:	Spain	Region:	Almansa
Type:	Red	Varietal:	Blend - Garnacha, Monastrell
Format:	12 x 750ml		

BC	AB	SK	MB
+189902	+189902		
Specialty	Open		

TASTING NOTES

Colour:	Deep garnet red.
Aroma:	Aromas of brooding black fruits, licorice, espresso and pepper.
Taste:	Bright, red berry fruity flavours with soft tannins, balanced acidity and a long, full finish.
Food:	Rice, pasta dishes, vegetables, mushroom, stewed meat, sausage, pork, roast meat, red and/or white meat with sauces, grilled meat, short or medium cheeses.

AWARDS & ACCOLADES

2022 ~ 90 Points. "The juicy and leafy 2022 Laya was produced with 70% Garnacha Tintorera and 30% Monastrell, looking for a fruit-driven and easy-to-drink red with 14.5% alcohol, ripe fruit and a soft texture. It's clean, expressive and fruit-driven, with pungent flavors and round tannins. It keeps its poise in the warm 2022. It matured in French oak barrels for four months. 280,000 bottles produced. It was bottled in March 2022." - Robert Parker's Wine Advocate, Jan/2024

2022 ~ "Very ripe, baked fruit mixed with spices and a leafy accent. Generous and a tad sweet-ish on the palate with chewy tannins and a direct, rich-fruited finish. Garnacha tintorera and monastrell. Vegan. Drink now." - James Suckling, Aug/2023

OTHER INFO

These Garnacha Tintorera and Monastrell grapes come from vineyards situated in Almansa, between 700 and 1000 meters of altitude, planted in sandy soils with a high lime concentration in the base.



For more information, please contact International Cellars Inc.
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