

WESTERN RESERVE WINES CLUB SEPTEMBER 2025



WINE: *Bodegas Atalaya Laya 2023 Red Blend*

VARIETALS: *70% Garnacha Tintorera*

(i.e., Alicante Bouschet), 30% Monastrell

Viticulture Area: *Province of Albacete, Almansa*

Bottle Price: \$12.99 Case Price: \$140.29 plus tax

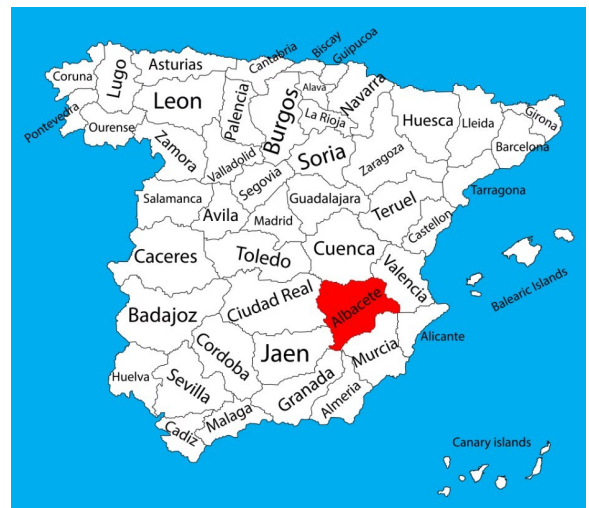


INTRODUCTION

Bodegas Atalaya is a Spanish winery founded by the Gil Family in 2007, located in the Almansa region of Albacete. The winery focuses on producing red wines from local grape varieties, primarily Garnacha Tintorera (Alicante Bouschet) and Monastrell (Mourvèdre), grown on limestone-rich soils at high altitudes. Bodegas Atalaya is known for its commitment to sustainable production and creating terroir-driven wines that express the unique characteristics of the Almansa region.

REGION:

The province of Albacete is located in the southeastern part of the Castile–La Mancha autonomous community in central Spain. Its capital city, also named Albacete, serves as a regional hub, while the province features a diverse landscape of plains, mountains, and natural parks, including the Lagunas de Ruidera and the Nacimiento del Río Mundo. Key attractions include historic villages like Letur and Alcaraz, and sites such as the Castle of Almansa.





PRODUCER



- **Landscape:** The province occupies the southeastern end of the Meseta Central, a high plateau in the middle of the Iberian Peninsula. While the northern areas are flat, the southern part of the province is mountainous and hilly.
- **Rivers:** The Júcar and Segura rivers flow through the mountainous south, providing important sources of water and power for irrigation.
- **Climate:** Albacete is the driest inland province of the Iberian Peninsula, experiencing a cold, semi-arid climate. Winters are cool, summers are hot, and precipitation is low throughout the year.

The entry-level 2023 Laya, produced with 70% Garnacha Tintorera and 30% Monastrell from dry-farmed 30-year-old vines on limestone and stony soils fermented in open-top stainless steel vats. Fermented with neutral yeasts and matured for four months in used French oak barrels, where it also underwent malolactic fermentation. 160,000 bottles produced, whereas they usually make over 250,000. It was bottled in May 2024.

Tasting Notes:

90 points- Wine Advocate

"It is fruit-driven and easy to drink, juicy, with 14% alcohol, a pH of 3.79 and 5.6 grams of acidity. It has a very dark color and an expressive nose redolent of black olives and tomato vine, notes descriptive of the variety, with a Northern Rhone whiff. It's juicy and round on the palate with polished tannins. It delivers way above its price point." -WA

Food Suggestions:

Pairs well with rice, pasta, (spaghetti, macaroni), vegetables, mushroom, stewed meat, sausage, pork, roasted meat, red and/or white meat with sauces, grilled meat, short or medium cheeses.

Remember We Taste The Bad Ones So you don't have to! CHEERS!!!

Sources:

<https://gilfamily.es/en>

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