

Bodegas Leceranas

Evohé (Bajo Aragón)

The Producer

Evohé is produced in the land of the garnacha grape near the prestigious wine producing town of Lécera. Only vines that are at least 30 years old are used to make Evohé.

The garnacha grapes are cultivated at an altitude of 500 to 600 meters. They experience a regular season with about 95% sunny days and 350-400 mm of rainfall. The low humidity and cooling inland winds are ideal for the Garnacha vine to grow in the poor chalky-clay soils.

General Information

Type of wine: still, red

Alcohol Content: 14.5%

Grape Variety: 100% Garnacha

Origin: Spain— Bajo Aragón

Vinification: Fermentation is performed at a medium temperature of 24 °C, and macerated with the skins for 12 days with periodic over pumping. It has no oak treatment and after fermentation is kept in large containers of 40,000 litres to retain freshness and fruitiness. Following malolactic fermentation it is cold stabilized, clarified and filtered.



Tasting Notes

This is an explosive, rich, concentrated, deep ruby/purple-colored wine, offering a gorgeous nose of ripe red fruits, kirsch liqueur, and white pepper with a lively violet edge which denotes youth and potential. This fruit-driven wine has substantial black fruit flavours, a subtle texture, and very good length. The fresh and smooth tannins are totally integrated. This is Garnacha at its best.



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