



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

2024 ~ 91 Points. "Colour: intense cherry. Scent: spicy, toasted bread, meaty notes, ripe fruit. Mouth: tasty, toasty, fine bitterness, powerful, ripe tannins, sweet tannins." - Guía Peñín, Jun/2025

2024 ~ 91 Points. "The young entry-level 2024 Laya was produced with 70% Garnacha Tintorera and 30% Monastrell from dry-farmed 30-year-old vines on limestone and stony soils. It fermented in 20,000-liter open-top stainless steel vats with neutral yeasts and matured for four months in used French oak barrels, where it also underwent malolactic. It's heady, with notes of very ripe dark berries and is young and primary, fruit-driven, easy to drink and juicy, with velvety tannins, 14% alcohol, a pH of 3.76 and 5.4 grams of acidity." - Luis Gutiérrez - Robert Parker's Wine Advocate, Feb/2026

2024 ~ "Blackberries interwoven with vanilla, exotic spices and chocolate. The palate is round and plush, featuring dark fruit and chocolate notes that finish smooth and flavorful. Old-school. Garnacha tintorera and monastrell. Vegan. Drink now or hold." - James Suckling, Nov/2025

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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