

BODEGAS NEKEAS

EL CHAPARRAL DE VEGA SINDOA

D.O. Navarra

DENOMINACION DE ORIGEN: D.O. Navarra

LOCATION: Valley of Valdizarbe, Navarra

VARIETAL: 100% Garnacha.

VINEYARDS: Proprietary vineyards planted in the Valley of Valdizarbe, one of Navarra's most historical viticultural areas.

YEAR(S) PLANTED: Before 1940.

VITICULTURE: In Nekea's vineyards, everything from plantings, varieties, rootstocks, clones, soil types, and cultural practices have been oriented towards the goal of healthy, disease free, ripe grapes, and maintaining respect for the environment. Traditionally grown goblet trained vines.

SOILS: Hillsides composed of red and gray marl, with a substantial component of sandstone. Soil depth is dependent on the slopes and the depth of the calcareous layer. The soils are characterized by an argillaceous composition, with an average quantity of carbonates of 30% in the topsoil and 40% in the subsoil. Some of the vines are also planted in stony soils a less fine texture, characterized by high drainage and an even higher proportion of carbonate.

CLIMATE: Continental climate with both Mediterranean and Atlantic influences. 218 day long vegetative cycle. Spring frosts sometimes produce severe damage to the crop. Summers are dry and warm, with drastic temperature swings between day and night.

WINEMAKING: Grapes lightly crushed and cold macerated before primary fermentation. The wine is transferred to French oak barrels for malolactic fermentation.

AGEING: 5 months in new to three wine old French oak barrels.

COMMENTS: Expression of the most Atlantic Garnacha in Spain. Vivid garnet color. Juicy and spicy on the palate with red fruit and black and white pepper flavors. Accents of coffee and minerality. Elegant, fine, and delicate, but supported by firm tannins.

