

BODEGAS NEKEAS

VEGA SINDOA BARREL FERMENTED CHARDONNAY

D.O. Navarra

DENOMINACION DE ORIGEN: D.O. Navarra

LOCATION: Valley of Valdizarbe, Navarra

VARIETAL: 100% Chardonnay

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

YEAR(S) PLANTED: 1992

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.

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: Cold maceration for a few hours. Fermentation in French oak barrels.

AGEING: 3 months in French oak barrels.

