



#### WINEMAKER

Concha Vecino

#### FARMING

Sustainable

#### VARIETALS

Grenache (Garnacha)

#### FEATURES

Bottle, Cork

#### ABV

14.5%

#### AVAILABLE SIZES (L)

0.750



## Nekeas

# Garnacha 'El Chaparral de Vega Sindoa'

SPAIN, NAVARRA, D.O. NAVARRA



RED

#### WINERY OVERVIEW

Bodegas Nekeas was founded in 1990 as a collaboration between eight families: the Lizarraga, Urricelqui, Sola, Lacunza, San Martín, Huarte, Erviti and Echarte. These families, friends for decades and native to Navarra, all have rich histories based in viticulture. They are based in the Valley of Valdizarbe, the most northerly part of the large Navarra DO, and winemaker Concha Vecino lives right in the valley. This area was once part of the same kingdom along with the southern part of France, making the case therefore that Chardonnay and Cabernet Sauvignon are also native varieties to Northern Spain. There are even etchings of Chardonnay vine leaves on their property.

After the industrialization of Navarran viticulture and winemaking in the latter half of the 20th century, the current president of the winery, Francisco (Paco) San Martín, united the families and proposed the foundation of Nekeas, which, in addition to uniting their estates, would involve the planting of 160 Ha. of vineyards and the construction of a winery in the Nekeas valley outside of Añorbe. The estate has grown to be recognized as a figurehead of quality in Navarra, especially due to its commitment towards viticulture and the cultivation of old vineyards of indigenous Garnacha.

The original leader of the group, Francisco San Martín, is still the acting president. Manuel Urricelqui is the technical director, and Concha Vecino is the general manager and winemaker.

Winemaker Concha Vecino was one of the first female winemakers in Spain. "When I started my professional career in 1989, there was a general belief that the presence of women in the wineries "spoiled the wine" and for this reason I was rejected in the selection of personnel in some wineries. I have to say as an anecdote that those wineries that "didn't want me" at first, wanted to hire me years later. However, when I finally got to work as a winemaker, I have to say that, although I was one of the first winemakers in the country, I NEVER had any problems because of my womanhood. I have always felt treated and respected just like my male colleagues."

Concha joined Nekeas in 1993. She has worked in collaboration with wineries from other areas of Spain and New Zealand in the production of special cuvées. She has been a member of the Tasting Panel of DO Navarra since 2000 and has been teaching wine tasting courses at the Navarra Tasting School since 2010. Concha was featured at a James Beard Foundation Women & Wine event and is listed in the James Beard Foundation archives under "Wine." *Part of the [Jorge Ordóñez](#) portfolio*

#### VINEYARD

Proprietary vineyards planted in the Valley of Valdizarbe, one of Navarra's most historical viticultural areas. Planted between 1890 - 1960.

#### TERROIR

In Nekeas'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. 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. 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.

#### VINIFICATION

100% Garnacha. Grapes lightly crushed and cold macerated before primary fermentation. The wine is transferred to French oak barrels for malolactic fermentation.

#### AGING

Aged in second use French oak barrels for seven months.

#### TASTING NOTES

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.

