

Vega Sindoa Barrel Fermented Chardonnay

Bodegas Nekeas - D.O. Navarra



Location & Vineyard

Valley of Valdizarbe, Navarra

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

Year(s) Planted

1989

Variety

100% Chardonnay

Viticulture

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.

Yields

1.2 tons per acre.

Altitude

1,800-2,000 ft.

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 & Harvest

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.

Hand-harvest in September. Grapes selected from Berézabal hill, oriented southwest, on gravelly soil.

Winemaking

The grapes are rigorously sorted at the winery before being crushed and undergoing a short three hour cold soak. Pressing is followed by a cold-clarification of the must. Fermentation in French oak barrique, 10% new.

Aging

3 months *sur lie* with battonage in French oak barrique.

Production

Cold stabilized and lightly filtered. 5,000 cases; 60,000 bottles..

Comments

Vega Sindoa Barrel Fermented Chardonnay is a cool climate, Atlantic interpretation of an old-world styled, barrel fermented & sur lie aged Chardonnay from one of Navarra's coolest and highest altitude terroirs.