

# Vega Sindoa Cabernet Sauvignon 2018

Bodegas Nekeas - D.O. Navarra



<b>Location &amp; Vineyard</b>	Valley of Valdizarbe, Navarra  Proprietary vineyards planted in the Valley of Valdizarbe, one of Navarra' s most historical viticultural areas.
<b>Year(s) Planted</b>	1992
<b>Variety</b>	100% Cabernet Sauvignon
<b>Viticulture</b>	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.
<b>Yields</b>	1.6-2.8 ton/acre
<b>Vineyard Area</b>	1.6 to 2.8 tons per acre
<b>Altitude</b>	1,600-2,000 ft.
<b>Soils</b>	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.
<b>Climate &amp; Harvest</b>	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.  September. Grapes selected from vines planted on red and gray clay soils that are oriented to the southwest.
<b>Winemaking</b>	Grapes lightly crushed and macerated for five to seven days before alcoholic fermentation. Primary fermentation in stainless steel. Total maceration for 25 days. The wine is transferred to barrel for malolactic fermentation.
<b>Production</b>	Bottled March 2015. 5,000 cases.

**Comments**

Expressive, deep ruby color. Aromatics of white chocolate and minerality. Medium bodied with supple tannins and abundant fruit.