

Bodegas Nekeas

Navarra

The Nekeas Valley in Navarra is one of the northernmost vinegrowing regions on the Iberian peninsula. Cultivation of grapes is only possible thanks to the presence of the Sierra Perdón, which provides a mountainous barrier shielding the area from the cold winds of the Pyrenees. Additionally, the climate is moderated by the influence of the Atlantic Ocean - 70 Km away - and by Mediterranean air migrating up the Ebro Valley. Summer ends early and the cool nights which follow it provide an especially long period for grapes to mature. This heightens the complexity of the grape and resulting wines.

The geography of the Valley is complex too. There are sharp slopes, some impossible to climb, with altitudes of between 450 and 650 meters, facing out in all directions. This results in a wide variety of stone outcroppings, diverse both in structure and composition. For this reason there are a number of microclimates, each favoring different grape varieties - all in a valley only five kilometers in length!

Vega Sindoa is taken from 18-year-old Cabernet vines planted on red clay at an altitude of 1,500 ft. oriented southwest. They yield 2.09 t/acre and account for 60% of the blend. The Tempranillo vines are 15-18 years old and are planted on white clay at an altitude of 1,650 ft., also oriented to the southwest, and yielding 2.5 t/acre. Lightly crushed berries are cold-macerated for 5 days; total maceration is 20 days for the Tempranillo and 25 days for the Cabernet Sauvignon. The wine undergoes malolactic fermentation in French Allier oak barrels and then is aged for 13 months in new to 3-yr-old barrels of French Allier oak. Production is 8,000 cases for the U.S.A.

90 points, The Wine Advocate: *"An amazing value, it boasts a deep ruby/purple color as well as a big, sweet perfume of blackberries, currants, licorice, and smoked herbs. Supple-textured and medium-bodied, with loads of fruit, this is an extraordinary red to enjoy over the next 1-3 years."*

