

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!

The grapes for Vega Sindoa Chardonnay are from two of the best hillside vineyards divided by a small road. The vineyards face southwest and are composed of soil known locally as *Berezabal*, a calcareous clay with lots of gravel. The yield is typically only 1.45 t/acre.

The wine is barrel-fermented in new French Allier oak with batonnage weekly and is aged for 4 months on its lees. 1,500 cases are exported to the United States.

The 2006 earned 88 points in Stephen Tanzer's International Wine Cellar: *"Light gold. Sexy pear and orange aromas, with bright notes of mint and talc. The impressively precise citrus and orchard fruit flavors remind me of a wine from the Maconnais. Finishes with a cool, understated character and very good length."*

