Wijnfiche

Vega sindoa - El Chaparral | Navarra
DO Garnacha
Spain (NAVARRA) — 2021

Domain

Vega sindoa

In the 1960s a large part of the vineyards were destroyed as a result of the sharply falling price of grapes. Only a few Garnacha plots in El Chapparal, the highest point of the valley, remained. Only years later, from 1997, wine was again made from these vines. Since then, these wines have been known by enthusiasts as one of the most refined and delicate garnacha wines.

Vinification

Garnacha vines with an age between 80 - 115 years old. Each plot is vinified separately. Average maceration of 20 days of which 8 days cold soaking. Malolactic fermentation is followed by an aging period of 6 months in wooden barrels. Final blending before bottling.

Taste

This ruby wine has a very nice structure, with intense aromas of blackberries and raspberry. The tannins add both texture and a hint of bitter chocolate. At a slightly lower serving temperature, this wine is surprisingly refreshing with a summer meal.

Food pairing

Paella | Tapas | Casserole - wild | Steak - grilled

General information

Type: Red wine
Grape varieties: Garnacha
Viticulture: Traditional
Storage (years): + 5-7
Serving temperature: 16-17 °C
Taste profile: Smooth juicy

