



Wijnfiche

Nekeas - La Fuente - Crianza | Navarra DO Tempranillo - Cabernet Spain (NAVARRA) – 2021

Domain

Nekeas

Nekeas is a blend of history and modernity thanks to the initiative of a set of families deeply rooted in their land and a good management team, Francisco San Martín as founder and Chairman, Manuel Urricelqui as Technical Head-General Manager and Concha Vecino as Oenologist, all linked with the project from the outset.

Vinification

The Cabernet Sauvignon is grown on red loamy soils, while the Tempranillo thrives on grey loam derived from sandstone. The vineyards are oriented in different directions throughout the Nekeas Valley, contributing to the wine's complexity. Low-yielding vines ensure grapes that ripen slowly and evenly.

The two grape varieties are vinified separately. Cold maceration lasts for at least five days, followed by an average total skin contact of around 25 days. Malolactic fermentation takes place 50% in stainless steel tanks and 50% in barrel.

After six months of ageing, the wines are blended. The maturation continues in French oak barrels for a further 12 to 14 months. The wine is lightly fined and filtered using cellulose. No fining or filtration is carried out at bottling. Following barrel ageing, the wine rests for at least one more year in bottle in the cellar.

Taste

A distinguished ruby-red hue with subtle purple highlights. This remarkably intense and well-balanced red wine offers seductive aromas and flavours of blackcurrant, blackberry, liquorice and toasted notes, all elegantly framed by well-integrated tannins. Round and surprisingly persistent on the palate, with a juicy, lingering finish.

Food pairing

Paella | Tapas | Tripes Catalane | BBQ | Stewed meat

General information

Type: Red wine

Grape varieties: Cabernet Sauvignon, Tempranillo

Viticulture: Traditional

Storage (years): + 5-7

Serving temperature: 16-18°C

Taste profile: Smooth juicy

