Wijnfiche

Nekeas - La Fuente - Crianza | Navarra DO Tempranillo - Cabernet Spain — 2022

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 two grape varieties are vinified separately, followed by a cold maceration for 5 days. The total maceration duration is on average 25 days. The malolactic fermentation occurs partly in wooden barrels, partly in stainless steel (50/50). Finally, this wine ages 12 to 14 months in French oak barrels and after bottling it rests for at least one year in the cellar before being commercialized.

Taste

Distinguished ruby colour with purple hues. Extremely intense, balanced red with tempting aromas and flavours of blackcurrant, blackberry, liquorice and toast, all framed by well-integrated tannins. Rounded and surprisingly long, with a succulent finish.

Food pairing

Meat - red | Paella | Tapas | Casserole - wild | Cheese - Marinated

General information

Type: Red wine
Grape varieties: Cabernet Sauvignon, Tempranillo
Viticulture: Traditional
Storage (years): + 3-5
Serving temperature: 18 °C

