



SAENZ-OLAZABAL Gardacho Blanca

REGION/ ORIGIN	Tierra Estella Navarra DO	WINEMAKER	Jose Manuel Echeverria Maria Saenz-Olazabal
VINTAGE	2023	WINERY ESTABLISHED	1999
VARIETALS	100% Garnacha Blanca	VINEYARD(S)	Estate vines – Finca Vigórtiga
ALCOHOL	13%	AGE OF VINEYARD(S)	22 year old vines
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Clay & limestone
AGING	2 months fine lees	VINEYARD(S)' ELEVATION	600 meters
BARREL TYPE/ YEARS IN USE	None	FARMING METHODS	Sustainable
FILTER/FINING	Bentonite Cartridge filter	HARVEST	Early October
TOTAL SULFUR/ RS	82 mg/l 1.5 g/l	PRODUCTION	6,200 bottles

'Estate viticulture is very traditional, integrated with the environment, without using subscribers of synthesis or irrigation. Nature is who gives the desired balance to the grapevine.'

Saenz-Olazabal's José Manuel's (of Bodegas y Viñedos Alzania) 'second' line of wines from Navarra that are named after his wife Maria Saenz-Olazabal. This lovely couple are both oenologists, and together they create unbelievable quality wines in their small bodega together. A label that focuses on value driven, yet very quality fruit, the Gardacho tier has been an absolute success with their exciting packaging and extraordinary estate juice. This line of wines takes the same philosophy that Alzania does, with minimal farming practices, and a soft hand in the cellar, in order to show off just how good Jose Manuel is at what he does in one of the most unique regions of Spain. The estate rests in the western sub-zone of Navarra, called Tierra Estella, where the famous trail of Camino de Santiago cuts through several of their vineyard plots.

Hikers on the famous Camino de Santiago trail go through the backyard of Viñedos y Alzania

Saenz-Olazabal's *Gardacho Blanca* takes its name from a mythical dragon/lizard creature that the local children enjoy telling stories of. This 100% expression of the local Garnacha Blanca grape comes from a small plot where Cabernet Sauvignon grew for just over 20 years before it was re-grafted to plant this famous Spanish white grape. This north facing sloped vineyard sits at about 600 meters above sea level, and was hand harvested, brought into the cellar for about a day of cold maceration, and fermented naturally in stainless steel tanks. After the fermentation was finished, the juice remained in contact with its fine lees for about 2 months. The finished wine has beautiful lime and honeydew rind aromas, wet stones, and hints of boxwood. On the palate, it is mineral driven with accents of citrus and melon, fresh acidity, and has a mouth feel that is robust but dances lightly on the tongue. It has a long lingering finish that showcases the crisp fruit as well as the intense mineral components of the wine.