

BODEGAS Y VIÑEDOS ALZANIA

21 del 10



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| REGION/ ORIGIN | Tierra Estella Navarra D.O. | WINEMAKER | Jose Manuel Echeverria Maria Saenz-Olazabal |
| VINTAGE | 2016 | WINERY ESTABLISHED | 1999 |
| VARIETALS | 100% Syrah | VINEYARD(S) | .8 hectares |
| ALCOHOL | 13.3% | AGE OF VINEYARD(S) | 18 years old |
| FERMENTATION | Barrel Fermentation Indigenous yeasts | SOIL TYPE | Clay - calcareous |
| AGING | 14 months | ELEVATION | 500-550 meters |
| BARREL TYPE/ YEARS IN USE | 225L French Allier oak New | FARMING METHODS | Sustainable, small production |
| FILTER/FINING | None | HARVEST | Mid October |
| TOTAL SULFUR/ RS | 52 mg/l .8 g/l | BOTTLES PRODUCED | 3,800 bottles |

‘Our philosophy is centered around the grapes – More viticulture and less architecture’ – Jose Manuel

Since 1999, Jose Manuel has developed a reputation amongst his peers, as one of the top winemakers in Spain. His bodega produces less than 5,000 cases per year of small lot, hand-crafted wines from approximately 18 hectares of vineyards within the Tierra Estella sub-region of Navarra in Northern Spain. With his wife Maria Saenz-Olazabal, the two enologists have created two stunning lines of wines: Alzania, and Saenz-Olazabal. Jose Manuel's vineyards are never irrigated, never see herbicides or chemicals, and his plants produce between 3,000 to 5,000 kg/hectare on average. As a minimalist in the cellar as well, natural fermentation take place for all of the wines, carefully thought out oak treatments are used to complement the variety, and remarkably low amounts of sulfites are used during the process. These wines are truly a magnificent approach to both international grapes and the local expression of Garnacha, and continue to express more and more of the territory year after year.

***The Camino de Santiago goes through Tierra Estella in Navarra – and passes through Alzania vineyards
‘A land of good grapes, and optimum wine’ – Calistinux Codice***

The 21 del 10 shows Syrah's ability to adapt to hot conditions makes it a perfect marriage for Navarra's terroir and shows itself in this wine in waves of pepper and spice on the nose. Named for Jose Manuel's daughter's birthday, the 21 del 10 (21st of October) is hand harvested and ferments naturally in large, 1,300 liter French barrels. After 14 months of aging in new French Allier barrique, the wine is bottled without filtration and expresses both peppery spices and ripe, round dark fruit. In the mid palate, the tannins are sweet from a warm toasty oak nuance that compliments careful balance, finesse, and complexity of the wine. This wine is drinkable now but is only beginning to show its true character and will develop greatly over the next five to seven years.