



BODEGAS Y VIÑEDOS ALZANIA

Camino del Soto



REGION/ ORIGIN	Tierra Estella Navarra D.O.	WINEMAKER	Jose Manuel Echeverria Maria Saenz-Olazabal
VINTAGE	2018	WINERY ESTABLISHED	1999
VARIETALS	50% Chardonnay 50% Sauvignon Blanc	VINEYARD(S)	2 hectares
ALCOHOL	13.2%	AGE OF VINEYARD(S)	20 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Mainly clay-limestone soil with gypsum stones
AGING	2 months on lees	ELEVATION	520 meters
BARREL TYPE/ YEARS IN USE	None	FARMING METHODS	Sustainable
FILTER/FINING	None	HARVEST	September 4 th 2016
TOTAL SULFUR/ RS	68 mg/l 2.0 g/l		

'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. Each vintage, the release of new wines shows a consistent and exceptional dedication to the varying estate fruit, and result in wines of elegance and concentration that can stand up with the top wines of the world. 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' – Calistinus Codice

Alzania's Camino del Soto is a blend of Jose Manuel's white grapes on the estate, coming from half Chardonnay and half Sauvignon Blanc. The expression is focused and terroir driven as it is a true marriage of the grapes from the beginning. A hand-harvest of these vines happen on the same day and the grapes are fermented together naturally in stainless steel. A cold fermentation makes for an incredibly aromatic blend, and it is coupled with a two-month rest on the fine lees to add depth and body to the finished wine. On the nose there are bright aromas of yellow plum, honey, and dried flowers, all of which lead up to a fleshy mouth feel of sweet fruit and melon. A long fruited finish that is accompanied by a freshness that is as bright as the wine is in the glass.