



BODEGAS Y VIÑEDOS ALZANIA

El Poblado

REGION/ ORIGIN	Tierra Estella Navarra D.O.	WINEMAKER	Jose Manuel Echeverria Maria Saenz-Olazabal
VINTAGE	2021	WINERY ESTABLISHED	1999
VARIETALS	90-100% Garnacha (+ an array of ancient forgotten varieties)	VINEYARD(S)	Finca El Poblado (1.2ha)
ALCOHOL	14.4%	AGE OF VINEYARD(S)	116 years old
FERMENTATION	Open oak vat Indigenous yeasts	SOIL TYPE	Clay & limestone
AGING	12 months	ELEVATION	480 meters
BARREL TYPE/ YEARS IN USE	FR / HU / US New Oak (225 & 500L)	FARMING METHODS	Sustainable
FILTER/FINING	None	HARVEST	October
TOTAL SULFUR/ RS	46 mg/l .9 g/l	TOTAL PRODUCTION	1,153 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 El Poblado Vineyard was planted in 1905 in soils with a remarkably rich history that dates to the 1st Century, and right along the famous Camino de Santiago trail

The El Poblado is the newest addition of wines from Jose Manuel Echeverria. It is a true homage to the historical area where the winery is situated, and the grapes are grown. This small plot of mostly Garnacha grapes (along with several old and local varieties) is well over 100 years old, and the soils tell a long story, as they conceal remnants of a Roman Villa dating back to the 1st Century and most notably, it houses the 'Piedra Mormas de Los Arcos'; three Roman cemetery statues that remained standing for centuries. This small production started with natural fermentation in an open oak vat, before it aged for a year in only a few new barrels of 225L and 500L from France, Hungary, and America. The aromas are of violets and blackberries, scrubland, and fine spices, wrapped together with an intoxicating toastiness from the integrated wood. In the mouth, it is stunningly elegant, with very pleasant tannins that have fresh acidity to play with them. A wine to age and enjoy over many years to come.