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BODEGAS Y VIÑEDOS ALZANIA
Finca La Moneda

REGION/ ORIGIN	Tierra Estella Navarra D.O.	WINEMAKER	José Manuel Echeverria Maria Saenz-Olazabal
VINTAGE	2014	WINERY ESTABLISHED	1999
VARIETALS	60% Merlot, 25% Syrah, 15% Garnacha	VINEYARD(S)	5 hectares
ALCOHOL	14.5%	AGE OF VINEYARD(S)	Around 23 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Clay – calcareous
AGING	12 months	ELEVATION	480m
BARREL TYPE/ YEARS IN USE	70% French, 20% American, 10% Hungarian New-2nd use	FARMING METHODS	Sustainable, small production
FILTERING/FINING	None	HARVEST	Mid October
TOTAL SULFUR RS	48 mg/l 1.5 g/l	TOTAL PRODUCTION	13,000 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 vizneyards 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

Alzania's *2014 Finca la Moneda* is a powerful and well-balanced wine that is outstanding now, but will keep for 10 years. Named for the coins and treasures found in the vineyards surrounding the estate, this wine's varietals are fermented separately before the year long aging in an assortment of wood, ranging from 1st- 3rd time uses. This robust and full-bodied red shows luscious aromas of mature red and black fruit give way to layers of herbs, spices, eucalyptus, and mineral notes. With luscious but firm tannins, this wine holds its focus nicely throughout the long, rich finish.