

BODEGAS Y VIÑEDOS ALZANIA

Alzania La Cardelina



REGION/ ORIGIN	Tierra Estella Navarra D.O.	WINEMAKER	Jose Manuel Echeverria Maria Saenz-Olazabal
VINTAGE	2018	WINERY ESTABLISHED	1999
VARIETALS	100% Garnacha Blanca	VINEYARD(S)	Finca Vigórtiga
ALCOHOL	13.10%	AGE OF VINEYARD(S)	22 years old
FERMENTATION	Varying oak barrels Indigenous yeasts	SOIL TYPE	Clay & Limestone
AGING	6 months	ELEVATION	600 meters
BARREL TYPE/ YEARS IN USE	500L French / new 500L Hungarian / new 225L American / new	FARMING METHODS	Sustainable
FILTER/FINING	None	HARVEST	October 1st
TOTAL SULFUR/ RS	61 mg/l 1.1 g/l	PRODUCTION	1,520 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 *Alzania La Cardelina 2018* is Jose Manuel's top end Garnacha Blanc from a north facing 22-year-old single vineyard called Finca Vigórtiga. The combinations of the orientation, the poor soils, and the selection of only the top fruit, come together to the cellar for a cold skin soak for 24 hours and then a natural fermentation in 3 different new oak barrels (a 500L French, a 500L Hungarian, & a 225L American). The wine then continues to rest on its fine lees with semiweekly batonnage for 6 months. The finished wine shows gorgeous intensity in the nose, full of caramel, grilled pineapple, grated nutmeg, fresh cut wood, brown sugar, and cream. The palate expresses a creamy texture that isn't heavy as the citrus notes play the key role of freshness to compliment the mineral tone from the terroir. Round and silky and a finish that goes for days, this top end white wine has immense texture and depth that will continue to develop for many years to come.