



BODEGAS Y VIÑEDOS ALZANIA

El Retorno



REGION/ ORIGIN	Tierra Estella Navarra D.O.	WINEMAKER	Jose Manuel Echeverria Maria Saenz-Olazabal
VINTAGE	2015	WINERY ESTABLISHED	1999
VARIETALS	100% Garnacha	VINEYARD(S)	1.4 hectares
ALCOHOL	14.5%	AGE OF VINEYARD(S)	85 years old
FERMENTATION	Wood tanks Indigenous yeasts	SOIL TYPE	Mainly clay-limestone soil with gypsum stones
AGING	8 months + 3 months	ELEVATION	600-620 meters
BARREL TYPE/ YEARS IN USE	New French & American oak + Large French oak	FARMING METHODS	Sustainable
FILTER/FINING	None	HARVEST	Mid October
TOTAL SULFUR/ RS	45 mg/l .8 g/l	TOTAL PRODUCTION	6,500 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*

Alzania's *El Retorno* takes its name to bring forth the concept of ‘returning’ to using the old vineyards of the Navarra region in order to make wine, from a grape that has been their for a very long time: Garnacha. In an area that is now well known for its use of international varietals, Jose Manuel has recovered one particular old vineyard (and the only one left of its kind) that has olive trees and bush vines of Garnacha growing together in harmony. The Retorno is made to showcase this incredible plot. The grapes are fermented in small wooden tanks for about 3 weeks until it is transferred to new French oak to begin malo-lactic fermentation. The wine then rests there for 8 months before it is moved to large French oak vats for a final 3 months of rest before bottling. The result is nothing short of spectacular. Gorgeously balanced between fruit, earth, wood, spice, and acidity, the aromas and the flavors are harmonious and beautifully expressive of the varietal. Fresh spring flowers, blue and red fruit character, wet rocks, and peppery spice come together for an elegant medium to full bodied red. A perfect bottle for many occasions and cuisines.