



## BODEGAS Y VIÑEDOS ALZANIA

### Alzania Syrah

REGION/ ORIGIN	Tierra Estella Navarra D.O.	WINEMAKER	Jose Manuel Echeverria Maria Saenz-Olazabal
VINTAGE	2013	WINERY ESTABLISHED	1999
VARIETALS	100% Syrah	VINEYARD(S)	2.5 hectares
ALCOHOL	14%	AGE OF VINEYARD(S)	18 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Clay - calcareous
AGING	10 months	ELEVATION	500-550 meters
BARREL TYPE/ YEARS IN USE	New & 1 <sup>st</sup> year French & American oak	FARMING METHODS	Sustainable, small production
FILTER/FINING	None	HARVEST	End of September
TOTAL SULFUR/ RS	38 mg/l 1.8 g/l	PRODUCTION	8,500 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*

The *Alzania Syrah* is Jose Manuel's most recent effort at the bodega, as an extremely approachable and more value driven 'little brother' to the 21 del 10 Syrah. After initial fermentation in stainless, the wine is transferred into both new French Allier oak and second use American oak, and spends several months in bottle before it is ready for release to the market. The resulting color is rich and dark, giving way to gorgeous aromas of fresh currant, blackberry, mature red and black fruit, and a touch of balsamic. The palate follows suit well with a lush and full-bodied approach, and a long incredible finish.