



SAENZ-OLAZABAL Gardacho

REGION/ ORIGIN	Tierra Estella Navarra DO	WINEMAKER	Jose Manuel Echeverria Maria Saenz-Olazabal
VINTAGE	2020	WINERY ESTABLISHED	1999
VARIETALS	100% Garnacha	VINEYARD(S)	Estate vines
ALCOHOL	14.3%	AGE OF VINEYARD(S)	75 year old vines
FERMENTATION	Concrete & stainless steel Indigenous yeasts	SOIL TYPE	Mainly clay-limestone
AGING	8 months	VINEYARD(S)' ELEVATION	500-550 meters
BARREL TYPE/ YEARS IN USE	French vats (5,000L) Neutral	FARMING METHODS	Sustainable
FILTER/FINING	None	HARVEST	Mid October
TOTAL SULFUR/ RS	47 mg/l 1.1 g/l	PRODUCTION	29,000 bottles

'Estate viticulture is very traditional, integrated with the environment, without using subscribers of synthesis or irrigation. Nature is who gives the desired balance to the grapevine.'

Saenz-Olazabal is José Manuel's (of Bodegas y Viñedos Alzania) 'second' line of wines from Navarra that are named after his wife Maria Saenz-Olazabal. This lovely couple are both oenologists, and together they create unbelievable quality wines in their small bodega together. A label that focuses on value driven, yet very quality fruit, the Gardacho tier has been an absolute success with their exciting packaging and extraordinary estate juice. This line of wines takes the same philosophy that Alzania does, with minimal farming practices, and a soft hand in the cellar, in order to show off just how good Jose Manuel is at what he does in one of the most unique regions of Spain. The estate rests in the western sub-zone of Navarra, called Tierra Estella, where the famous trail of Camino de Santiago cuts through several of their vineyard plots.

Hikers on the famous Camino de Santiago trail go through the backyard of Viñedos y Alzania

Saenz-Olazabal's *Gardacho* takes its name from a mythical dragon/lizard creature that the local children enjoy telling stories of. It is made from an average of 75-year-old vine Garnacha fruit that is fermented in both concrete vats and stainless steel to retain the bright character of the grape. It spent 8 months in old giant French oak vats for a beautiful development before bottling. This wine's freshness and exuberance is absolutely stunning! Bright red fruits shoot out of the glass, but with no lack of spicy tones to accompany it. Its lifted acidity on the palate exemplifies the berries and peppery notes and makes for an absolute delight to have in the mouth. So well-balanced and cleanly made, this red can be perfect with a slight chill for summer time drinking on the patio, or sit next to grilled meats and vegetables at the table.