

Xi'ipal Syrah 2017 (Red Wine)



Wife and husband team; Raquel and Ivan Grandival started this project in 2010. They farm 40-year-old plots of Tempranillo, Garnacha, Syrah and Graciano at the foot of the mountains near the village of San Martin de Unx. They seek maximum varietal expression through respect of the earth and environment, with minimal intervention in the growing of the grapes.

Raquel seeks to emphasize the unique character of their vineyards by fermenting wine only in cement tanks with native microbes and aging exclusively in large format (400-500 liter) barrels that minimizes oak influence. The Xi'ipal wines are all strictly limited production from unique, single vineyard plots.

Appellation	Navarra D.O.
Grapes	100% Syrah from the single, 16 year old La Celada vineyard
Altitude / Soil	500 meters / extremely stony
Farming Methods	Exclusively organic methods
Harvest	Hand harvested into small boxes
Production	3-day cold pre-fermentation maceration, followed by fermentation with native microbes in cement tanks
Aging	Aged for 12 months in 400L French oak puncheons; total production of 3,978 bottles
UPC / SCC / Pack Size	8437012831018 / 18437012831015 / 6

Reviews:

No reviews yet.

