

Bodegas Caudalia Paal Syrah 2014 (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. 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.

Appellation	Navarra D.O.
Grapes	100% Syrah
Altitude / Soil	500-750 meters / poor, lime-rich clay with abundant mother rock
Farming Methods	Practicing Organic
Harvest	Hand harvested
Production	Cold pre-fermentation maceration, fermented with native yeasts in cement tanks
Aging	Aged for 27 months in cement tanks
UPC / Pack size	8 437012 831001 / 12 packs

Reviews:

“This is the first time I have tasted the Syrah from Bodegas Caudalia, which is grown in a vineyard up in the Baja Montana at five hundred meters above sea level. The wine is fermented and raised in cement tanks for twenty-seven months prior to bottling. The 2014 version is a touch reductive when first opened (not unusual with syrah), but blossoms nicely with a bit of aeration to reveal scents of black raspberries, pepper, a fine base of soil tones, roasted meats, licorice and a smoky topnote. On the palate the wine is deep, full-bodied, complex and beautifully balanced, with a superb core, fine soil inflection, ripe, moderate tannins and a long, focused and classic Syrah finish. There is more than a passing resemblance to old school Cornas here that is quite enticing. Fine juice- just be patient and let it breath a bit before serving! 2018-2040.”

91+ points *View from the Cellar* - Issue #75 – May/June 2018

“Needing some air contact before becoming fully expressive, the 2014 Syrah begins with smoky aromas of creosote, bacon fat and smoked meat along with red and dark fruits. The terroir characteristics are gorgeous, as the wine unveils a lovely rich texture with smoky and savory tones that connect with mouth-watering acidity through the finish.”

91 points *International Wine Report* - June 2018

