

Xi'ipal Tempranillo 2015 (Red Wine)

Xi'ipal
TEMPRANILLO

BODEGAS
CAUDALÍA

La Abejera
Single Vineyard
San Martín de Unx
2015
Limited edition v. 3,350 bot.
D.O. Rioja: 777

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 Martín 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% Tempranillo from the single, 25 year old La Abejera vineyard
Altitude / Soil	750 meters / slope of eroded clays, lime and sandstones
Farming Methods	Practicing Organic
Harvest	Hand harvested
Production	Fermented with native microbes in cement tank
Aging	Aged in 400L French oak barrels for 12 months

Reviews:

“Some smoke and caramel, as well as ripe blackberry and plum. A big, dry red with slightly rustic tannins, but plenty of personality. Drink now or hold.”

90 points *JamesSuckling.com*; August 2018

“This smoky and savory Tempranillo takes on a nice combination of red and dark fruits on the palate. With tension building in the glass, the silky mouthfeel really drives this excellent bottling. Give this a lengthy decant if enjoying in its youth.” **90 points** *International Wine Report*; June 2018

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