

Bodegas Caudalia Paal Syrah 2019 (red wine)



“Our philosophy is, from the respect to the earth and the environment that surrounds us, to show the maximum varietal expression. To deep knowledge and experience, the illusion of turning our passion for wine into a way of life is united, showing in our wines the land where we come with humility and dedication. Integrated viticulture as a principle of our work, seeking the biological balance through minimal interventionism, allowing the land to express freely.”

Wife and husband team; Raquel Grandival and Ivan Lopez 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. The Xi'ipal wines are all strictly limited production from unique, single vineyard plots.

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 / SCC / Pack	8 437012 831001 / 18437012831008 / 12

Reviews:

“I have very much enjoyed the “Paal 01” bottling of Syrah from Bodegas Caudalía in the previous vintages that I have tasted, and the 2019 version is another ringing success. The wine is ripe, tipping the scales at 14.5 percent octane, but this is Navarra and is one of the warmer growing regions in Spain. The wine is beautifully precise on the nose, wafting from the glass in a mix of black raspberries, smoked meats, pepper, a hint of dark chocolate, black olives, a fine base of soil tones and a smoky topnote. On the palate the wine is deep, full-bodied and meaty in personality, with a fine core of fruit, good soil signature, ripe, chewy tannins and a long, well balanced and youthfully complex finish. This is lovely Syrah. 2027-2050.”

89 points *View from the Cellar*; John Gilman - Issue #98 March/April 2022

