

Bodegas Caudalia Paal Syrah 2022 (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:

"The Syrah "Paal" bottling from Bodegas Caudalia is made from forty year-old vines. The wine is fermented with indigenous yeasts and raised in cement vats for fifteen months prior to bottling. The bodegas ages the wine an addition fifteen months in bottle prior to release. The 2022 Paal comes in at 14.5 percent octane in this vintage and reveals a fine and classic aromatic constellation of cassis, smoked meats, pepper, chalky soil tones, coffee bean and a smoky topnote. On the palate the wine is deep, full-bodied, focused and complex, with a superb core of fruit, good soil undertow, fine balance and a long, ripely tannic and promising finish. The tannins here are beautifully buried and the wine is almost drinkable already, albeit with a bit of backend tannin still present on the finish. But, four or five years in the cellar should see the wine really hitting on all cylinders! This is a great value."

92 points View from the Cellar; John Gilman - Issue #117 May-June 2025

