

Xi'ipal Garnacha *Las Bajadas Single Vineyard* 2019 (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 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.

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| Appellation | Navarra D.O. |
| Grapes | 100% Garnacha from the single 20-year-old Las Bajadas vineyard |
| Altitude / Soil | 625 meters / escarpments and steep slopes on sandstones, silt, clays |
| Farming Methods | Practicing Organic |
| Harvest | Hand harvested into small boxes |
| Production | Fermentation with native microbes in cement tanks |
| Aging | Aged for 12 months in used, 500L, French oak barrels |
| UPC / SCC / Pack | 8437012831025 / 18437012831039 / 6 |

Reviews:

“The Garnacha “Xi’ipal” bottling from Bodegas Caudalía is made from the steep La Bajadas vineyard, which sits at an altitude of six hundred and twenty-five meters above sea level. The grapes are hand-harvested and the wine fermented with indigenous yeasts in cement vats. It sees fifteen months of élevage in used, French, four hundred liter barrels and another year of bottle aging in the cellars prior to release. The 2019 version tips the scales at fourteen percent alcohol and offers up an excellent bouquet of raspberries, a touch of fruitcake, smoked meats, garrigue, a complex base of soil, sandalwood, distant bonfire and a touch of cedary oak. On the palate the wine is full-bodied, complex and shows lovely depth of fruit, with a good foundation of soil tones, ripe tannins, fine focus and balance and a long, tangy and gently chewy finish. This is going to be a fine bottle once it is ready to drink! 2035-2075.”

92 points View from the Cellar; John Gilman; Issue117, May-June June 2025

“The 2019 Xi’ipal “La Bajadas’ is soft and refined on the mouth, loaded with salted red fruits, pipe tobacco and wet gravel notes. Juicy and brimming with freshness, enjoy this beautiful wine now and over the next several years. Drink 2025-2031.”

91 points OwenBargreen.com; Owen Bargreen- December 4, 2025

