

Xi'ipal Graciano Gracia Vid 2021 (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. 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% Graciano from a single, 12 year old vineyard parcel
Altitude / Soil	500 meters / Chalky and limestone with large stones
Farming Methods	Practicing Organic
Harvest	Hand harvested
Production	3 day cold pre-fermentation maceration, followed by fermentation in cement tanks with native microbes.
Aging	Aged for 18 months in used 500L French oak puncheons; total production of 1,500 bottles
UPC / SCC / Pack	8437012831018 / 18437012831022 / 6

Reviews:

"This 100% Graciano wine comes from limestone soils. This is wonderfully salty and rocky on the mouth with loads of tension. Ripe red and dark fruits parade with black licorice, anise seed and shades of chalky soils. Delicious and ripe, enjoy now and over the next six to eight years. Drink 2025-2031."

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

