

Xi'ipal Tempranillo 2017 (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% Tempranillo from the single, 45 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
UPC / SCC / Pack Size	8437012831032 / 18437012831046 / 6

Reviews:

“Aromas of purple fig, dark chocolate and pipe tobacco prep the palate for flavors of pomegranate, cherry, chocolate-covered espresso bean, dried Mediterranean herbs and orange zest. Durable tannins hang on into a lasting finish.” **90 points Wine Enthusiast**; Mike DeSimone - Issue May 2023

