

Xi'ipal Tempranillo 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 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:

"The 2019 Tempranillo "Xi'ipal" from Bodegas Caudalía hails from their highest elevation vineyard, as these vines sit at an altitude of seven hundred and fifty meters and are planted on a mix of crumbling clay, limestone and sandy soils. The wine is fermented in cement with native yeasts and raised for a year and a half in used French oak casks, prior to bottling and another eighteen months of bottle aging in the cellars prior to release. The 2019 tips the scales at fourteen percent octane and offers up a deep and youthful nose of dark berries, black cherries, cigar wrapper, a nice touch of meatiness, a fine base of soil, a dollop of tempranillo spice tones and a gentle framing of French wood. On the palate the wine is deep, full-bodied, tangy, complex and nicely structured, with fine depth at the core, good soil signature and grip, ripe, well-integrated tannins and a long, nascently complex and well balanced finish. This too will need plenty of cellaring time to soften up its chassis of tannin, but it will be a fine bottle in due course. 2035-2075."

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

"Coming from the " La Abejera" vineyard, set at 750 meters, this opens with a ripe bouquet of scorched earth and smoky nuances alongside black cherry compote on the nose. The palate is juicy and fresh with good tension, showing both stony and salty nuances. Drink 2025-2031."

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

