

FINCA LA PARED

Finca la Pared covers 10 hectares in the Sonsierra Navarra, at an altitude of 474 meters above sea level. Vines over 20 years old. It features rugged terrain, with strong undulations and an open, U-shaped relief, marked by cool temperatures. This results in an estate with two exposures, north and south.



Syrah



Winemaking

Machine harvested at night in early October 2019. Grapes with great concentration. Pre-fermentation cold maceration (cold soak) for three days. Fermentation and maceration are carried out in small stainless steel tanks, combining pumpovers and délestages. The process is prolonged for approximately 20 days with gentle extractions. We gently press the grapes and the wine carries out its malolactic fermentation in even smaller stainless steel tanks. When the wine has naturally lost the thickest suspended solids, we transfer it to oak barrels. We chose American oak barrels that enhance the freshness of the wine and aid its refinement. The wine is aged for 12 months in the same barrels without racking. It is bottled after light filtration without fining.

Tasting note

Expressive, dark fruit and a certain mineral character. Spirited and excellently assembled.

Intense, direct, playful. Balance of forces.