

Bodegas Nekeas

*El Chaparral de Vega Sindoa Garnacha Old Vines*



Winemaking: Grapes lightly crushed and cold macerated before primary fermentation. The wine is transferred to French oak barrels for malolactic fermentation.

Aging: 7 months in second use French oak barrels

Grape varieties : 100% Garnacha

Vineyard age : Planted between 1890 - 1960

Soil : Hillsides composed of red and gray marl, with a substantial component of sandstone. Soil depth is dependent on the slopes and the depth of the calcareous layer. The soils are characterized by an argillaceous composition, with an average quantity of carbonates of 30% in the topsoil and 40% in the subsoil. Some of the vines are also planted in stony soils a less fine texture, characterized by high drainage and an even higher proportion of carbonate.

Press Notes

Tim Atkin

2021

95 points

James Suckling

2022

92 points

