

El Chaparral



In the '60s, a serious crisis in the price of grapes led to a significant proportion of the vineyards in the Valley of Nekeas being destroyed. Only a few plots of Garnacha vines survived at "El Chaparral", an area at a high elevation in the Valley.

Years later, in 1997, when these vineyards were on the verge of disappearing, we made our first red wine from their grapes. We called it El Chaparral de Vega Sindoa and tried to convey the essence of the tradition of our land in it.

Wine lovers understood its language and have, since then, been loyal year after year to this unique wine whose delicacy, elegance and refinement reflect Spain's northernmost Garnacha grapes.

Varietal content:

100% Garnacha from vines between 80 and 115 years old.

Separate cuvée and fermentation of each plot with average maceration of 20 days, of which at least 8 are cold soak.

Malolactic fermentation and 5/6 month light ageing in barrels.

The plots are selected for final assemblage, meaning that the number of bottles varies from year to year. 2004 was a poor year and we did not produce a single bottle. Our intention is that only wine which we can recognise as our own should be released under this name.

