



Wijnfiche

Nekeas - La Fuente - Crianza | Navarra DO Tempranillo - Cabernet Spain (NAVARRA) – 2020

Domain

Nekeas

Nekeas is a blend of history and modernity thanks to the initiative of a set of families deeply rooted in their land and a good management team, Francisco San Martín as founder and Chairman, Manuel Urricelqui as Technical Head-General Manager and Concha Vecino as Oenologist, all linked with the project from the outset.

Vinification

Cabernet Sauvignon vineyards on red loamy soils and Tempranillo vineyards on grey loams from sandstone. Vineyards facing in different directions in the Valley of Nekeas, combining to make for a complex wine. Slow, low-yielding vines to produce grapes that ripen slowly but properly. Blending takes place after 6 months of initial ageing. The rest of the ageing process takes place with the wine assembled. Slightly fined, no cold stabilisation, cellulose filtered. Between 12 and 14 months in French-oak barrels. Unfined, unfiltered wine aged in barrels with frequent racking. Kept in the bottle cellar for at least one year.

Taste

Distinguished ruby colour with purple hues. Extremely intense, balanced red with tempting aromas and flavours of blackcurrant, blackberry, liquorice and toast, all framed by well-integrated tannins. Rounded and surprisingly long, with a succulent finish.

Food pairing

Meat - red | Paella | Tapas

General information

Type: Red wine

Grape varieties: Cabernet Sauvignon, Tempranillo

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 18 °C

Taste profile: Smooth juicy

