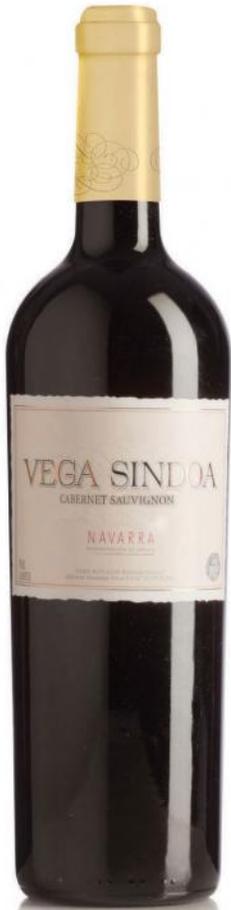


Vega Sindoa Cabernet Sauvignon 2015

Bodegas Nekeas - D.O. Navarra



Location	Valley of Valdizarbe, Navarra
Vineyard	Proprietary vineyards planted in the Valley of Valdizarbe, one of Navarra's most historical viticultural areas.
Year(s) Planted	1992
Variety	100% Cabernet Sauvignon
Viticulture	In Nekeas' vineyards, everything from plantings, varieties, rootstocks, clones, soil types, and cultural practices have been oriented towards the goal of healthy, disease free, ripe grapes, and maintaining respect for the environment.
Yields	1.6-2.8 ton/acre
Vineyard Area	1.6 to 2.8 tons per acre
Altitude	1,600-2,000 ft.
Soils	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.
Climate	Continental climate with both Mediterranean and Atlantic influences. 218 day long vegetative cycle. Spring frosts sometimes produce severe damage to the crop. Summers are dry and warm, with drastic temperature swings between day and night.
Harvest	September. Grapes selected from vines planted on red and gray clay soils that are oriented to the southwest.
Winemaking	Grapes lightly crushed and macerated for five to seven days before alcoholic fermentation. Primary fermentation in stainless steel. Total maceration for 25 days. The wine is transferred to barrel for malolactic fermentation.
Ageing	13 months in new to three wine old French oak barrels.
Bottling & Production	Bottled March 2015. 5,000 cases.

Comments

Expressive, deep ruby color. Aromatics of white chocolate and minerality. Medium bodied with supple tannins and abundant fruit.

Vega Sindoa Cabernet Sauvignon

Reviews



2014 Josh Reynolds, Vinous, May 2017

89pts

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