

Bodegas Caudalia Paal Syrah 2015 (red wine)



Wife and husband team; Raquel and Ivan Grandival started this project in 2010. They farm 40-year-old plots of Tempranillo, Garnacha, Syrah and Graciano at the foot of the mountains near the village of San Martin de Unx. Raquel seeks to emphasize the unique character of their vineyards by fermenting wine only in cement tanks with native microbes and aging exclusively in large format (400-500 liter) barrels that minimizes oak influence.

Appellation	Navarra D.O.
Grapes	100% Syrah
Altitude / Soil	500-750 meters / poor, lime-rich clay with abundant mother rock
Farming Methods	Practicing Organic
Harvest	Hand harvested
Production	Cold pre-fermentation maceration, fermented with native yeasts in cement tanks
Aging	Aged for 27 months in cement tanks
UPC / SCC / Pack	8 437012 831001 // 12

Reviews:

“Big, sweet blackberry and bilberry nose with a hint of smoke. The bright fruit easily balances the generous, supple tannins and the lively acidity lifts the dry finish nicely. Drink now or hold.”

91 points *JamesSuckling.com*; August 2018

“Bright purple. Smoky, spice-tinged black/blue fruit aromas open up slowly to show hints of violet and cured meat. Gently sweet and focused on the palate, offering bitter cherry and cassis flavors sharpened by a strong jolt of cracked pepper, which adds back-end bite. Supple tannins build slowly on the clinging finish, echoing the smoke and spice notes. This one would make a good ringer in a blind flight of Crozes-Hermitages. (Fermented and aged for 27 months in concrete tanks.) Drink 2019-2024.”

90 points *Vinous Media*; “Spain’s Northern Regions Keep it Cool” – March 2019

