

THE SOURCE ASEGINOLAZA & LEUNDA NAVARRA



2023 TXURIA

PRODUCER OVERVIEW

High school friends and professional environmentalists, Jon Aseginolaza and Pedro Leunda began their collaborative winemaking career in 2017 with six high-altitude hectares scattered across 13 different parcels from one end of Spain's expansive Navarra to the other. Most of their vineyards are organically farmed with a focus on ancient-bush vines in the northern subregions Tierra Estella (Dicastillo), Baja Montaña (San Martin de Unx), and Ribera Alta (Olite), and the seasonal winds and site-specific plots contribute unique influences to their wide range of terroir on limestone bedrock with limestone rock-rich loamy topsoil, sand and silt with pockets of clay and gypsum. They produce one white from the Viura grape and numerous reds from different sites dominated by Garnacha with the supporting cast of Tempranillo and Cariñana. Red grape fermentations have varying degrees of whole bunches and spontaneously ferment in steel with bare-handed extractions. They're then pressed by hand, finish malolactic in steel, and are racked into either old French oak or steel for different lengths of time. The wines are neither filtered nor fined.

VINEYARD DETAILS

Txuria is harvested from old bush-vine Viura (Maccabéo) planted in Dicastillo and Andosilla with a south exposition on a mild slope of calcareous sand, silt, and clay at 490m.

CELLAR NOTES

Naturally ferments between 10-16°C in steel and 21°C in barrel and doesn't pass through malolactic fermentation. Aged on lees 2 months in steel followed by 5 months in 225-400L old French oak. A light filtration and no fining.

