

THE SOURCE

ASEGINOLAZA & LEUNDA

NAVARRA



2018 CAMINO DE SANTA ZITA

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 Martín 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

Camino de Santa Zita is harvested from 0.35ha of bush-vine Garnacha planted in 1926 in San Martín de Unx facing northwest on two gently sloping terraces of rocky calcareous clay at 545m.

CELLAR NOTES

Naturally fermented with whole bunches for 10-12 days in steel at 24°C max. with short, daily punchdowns by hand. Pressed by hand and aged on lees 8 months in old 225L French oak. Unfiltered and unfined.

