

THE SOURCE ASEGINOLAZA & LEUNDA NAVARRA



2020 CAMINO DE LA TORRAZA

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

Camino de la Torraza is harvested from 0.46ha of old bush-vine 70% Carignan and 30% Garnacha planted in 1960 facing northeast at 380m on the edge of an ancient Ebro River terrace in Azagra on poor and rocky clay, silt, gypsum, and conglomerate soils.

CELLAR NOTES

Naturally fermented with 25% whole bunches (placed at the bottom of the tank) for 15 days in steel at 24°C max. with short, daily punchdowns by hand. Pressed by hand and aged on lees 10 months in old 225L French oak. Unfiltered and unfined.

