



In the '60s, a serious crisis in the price of grapes led to a significant proportion of the vineyards in the Valley of Nekeas being destroyed. Just a few plots of Garnacha varietal survived entirely at the highest elevation inside the valley, those that we use to produce our signature wine, "El Chaparral".

Years later, in 1997, when these vineyards were on the verge of disappearing, we made our first red wine from their grapes. We called it El Chaparral de Vega Sindoa and tried to convey the essence of the tradition of our land in it.

Wine lovers understood its language and have, since then, been loyal year after year to this unique wine whose delicacy, elegance and refinement reflect Spain's northernmost Garnacha grapes.

Varietal content:

100% Garnacha from vines between 85 and 110 years old.

Malolactic fermentation and 5/6 month light ageing in barrels.

Certain plots are selected for final assemblage, meaning that the number of bottles varies from year to year.

Our intention is that the only top Garnacha wine which we can recognise as our own should be released under this name.

