

Izar



In the upper regions of the Valley of Nekeas, grapes find their fullest expression. Roots must delve deep in order to draw water and minerals to feed vine and grape. The grapes are small and concentrated, giving rise to a wine with magnificent potential for ageing.

Izar is the Navarre-Basque word for 'Star' and this wine is, therefore, the star of Nekeas and, as such, must always shine. It is only made and released onto the market when we can recognise the light of this land in all its clarity within the wine.

Varietal content:
Cabernet sauvignon, Merlot,
Tempranillo.

Alcoholic fermentation at a maximum of 30°C and 30 days of maceration. Commercial yeasts not used.

Malolactic fermentation in barrels.

Ageing: 18 months in 225-litre French-oak barrels.