

`La Dama` Navarra 2017

Navarra, Spain



PRODUCER

Domaines Lupier was started in 2006 in Navarra when husband and wife team Enrique Basarte and Elisa Ucar left their jobs, took out a loan and began purchasing abandoned plots of old vine Garnacha around the village of San Martin de Unx. Domaines Lupier now owns 17 hectares across 27 separate plots of bush trained Garnacha, with the oldest site planted in 1903. Enrique and Elisa strive to produce wines with both a sense of place and time. The rugged landscape is scattered with wild herbs and flowers, which are all reflected in the wines' subtle and complex aromatics.

VINEYARDS

The fruit for Domaines Lupier's top wine is sourced from a variety of Grenache clones of over 80 years old planted on stony soils at 650 -700 metres altitude in Navarra DO. Here the mother rock is very close to the surface, resulting in mineral and elegant wines. Described by the owners as mountain viticulture, this translates into very low-yielding bush vines. As well as altitude, the vineyards benefit from the Atlantic's moderating influence, resulting in ripe grapes with concentrated flavours yet a distinctive freshness. The vineyards are dry farmed and certified organic, and they have been following biodynamic principles since the project's inception.

VINTAGE

2017 is seen as a challenging year in the vineyards of Navarra, but with high quality at harvest. Spring frost, drought, heatwaves and occasional hail storms were part of the weather challenges. The harvest started in the third week of September and finished by mid-October fortunately with favourable weather and well-balanced rainfall throughout which has enabled a slow and complete ripening.

VINIFICATION

The grapes for this wine were hand-picked and transported to the winery in 12 kg crates. Fermentation took place in open vats and barrels, with the extraction techniques limited to only one punch down in order to preserve the finesse of the Grenache variety. The wine was then aged for 12 months in more than 90% used barrels of different sizes. Only 6878 bottles were produced of this cuvée.

TASTING NOTES

Deep purple in colour, La Dama boasts aromas of black fruit, purple flowers scents and aromatic herbs. The palate is rich and structured with delicate mineral notes, smooth tannins and well integrated alcohol. The concentrated and ripe bouquet balanced by refreshing acidity and the persistent length make this wine an exceptional expression of old-vine Garnacha from Navarra.

Grape Varieties	100% Garnacha
Winemaker	Enrique Basarte and Elisa Ucar
Closure	Natural Cork
ABV	14%
Residual Sugar	2g/L
Acidity	5.4g/L
Wine pH	3.4
Bottle Sizes	75cl
Notes	Certified Organic, Sustainable, Vegetarian, Practising Biodynamic, Vegan