

Norzagarai

VINOS AUTÉNTICOS



WHAT

We make 'authentic wines'. Wines made to be drunk and enjoyed. Wines that carry a sense of place and that help to understand a culture and share it. We believe in winemaking by translating the vine into the wine it was made to produce.





WHERE

Rioja Alavesa, cradle of Tempranillo. Based in Villabuena de Álava, we work 15 different parcels situated in Samaniego, Labastida, Rivas and Villabuena. All of which are located at the foot of the Sierra de Cantabria, north of the Ebro River, where terroir nuances are found due to the hill's climatic influence and the variability of soil structure over a chalky clay-limestone base (alluvial gravels, marls and iron-rich clays).



HOW

Our parcels are farmed organically, vineyard rows are alternately ploughed, no herbicides are used and no nitrogen fertilisers have been applied since 1999. This approach ensures healthier pH levels, marked annual variability and steady maturation. All plots are hand harvested around late September/early October.





HOW

Our vinification protocols favour fruitiness, freshness and tipicity. We strive after minimal intervention, all fermentations are carried out by indigenous yeasts, we lean towards light extraction and light pressing, SO₂ additions are strictly limited. We prefer older and larger oak barrels for ageing.





VINOS AUTÉNTICOS
Norzagarai

Garúa 2018

Variety: 100% Tempranillo

Vine mean Age: 25 years

Procedence: Lindes de Carralciago,
Barronte, Cortada and Marquesa
in Villabuena de Álava

Soil: Chalky Clay-Limestone, alluvial gravels
and iron-rich clays

Viticulture: Organic since 1999

Vinification: Traditional Rioja Alavesa

Vinification 100% whole bunches, carbonic
maceration under controlled temperature.
Light pneumatic pressing and élevage
in cement vats.



The lot of parcels that comprises the coupage of GARÚA are all situated in the Villabuena de Álava district. In this region, since many generations past, whole bunches have been fermented in open vats. Each of the parcels (which have been organically treated since 1999) are vinified separately. Whole-bunch carbonic maceration is sought after. Barefoot treaded mid-ferment and light pneumatic pressing, only accepting free-run and first-cut press wine. This wine is later matured in cement vats at low temperatures for a long, steady malolactic fermentation.

VINOS AUTÉNTICOS
Norzagarai

Las Franjas 2016

Variety: 100% Tempranillo

Vine Mean Age: 40 years

Provenance: Finca de Las Franjas
in Villanbuena de Álava

Soil: Chalky-clay limestone marls

Viticulture: Organic since 1999

Vinification: Hand harvest, low extraction
protocol, vinification under indigenous yeasts,
elevage in french oak barriques

for at least 9 months

Production: 7425 bottles



Las Franjas

The Las Franjas block, located in the district of Villabuena de Álava, has the peculiarity of being situated on the East side of an elevation, giving it the benefit of exposure to the lesser aggressive summer sun, the morning sun. Established on disaggregated soil and worked organically for more than 15 years, it is a block that produces well ripe Tempranillo but keeps more balanced acidity values than its neighbouring blocks. This renders a traditionally Rioja-Alavesa-vinified wine with better pH, longer *potentiel de garde*, fresher aromas and lots of tipicity.

VINOS AUTÉNTICOS
Norzagarai

Carralciego 2016

Variety: 85% Tempranillo 15% Garnacha

Vine Mean Age: 55 years

Provenance: Finca de Carralciego

Soil: Chalky-clay limestone boulders

Viticulture: Organic since 1999

Vinification: Hand harvest, *cuvaison longue*,
vinification under indigenous yeasts,

eleváge in french oak barriques
for at least 15 months

Production: 4768 bottles



The Carralciego block, located in the district of Samaniego, on an elevated plateau facing southeast, is comprised of, roughly, 85% Tempranillo and 15% Garnacha. Laid on hard massive chalky-clay limestone boulders that yields fully structured Tempranillo and elegant Garnacha, thus allowing the sole vinification of this parcel into a blend of its own. A true representation of rough compact limestone soils that gains the benefit of Garnacha for balancing out the sheer power of this parcel.



VINOS AUTÉNTICOS
Norzagarai

Arreta 2016

Variety: 100% Graciano
Vine Mean Age: 25 years
Provenance: El Ángulo
in Villabuena and El Somo in Leza
Soil: Chalky-clay limestone and
iron-rich marls

Viticulture: Organic since 1999
Vinification: Hand harvest,
vinification under indigenous yeasts,
extractive protocol, *eleváge* in 500 Lts
French and Hungarian oak barriques for
14 months
Production: 2145 bottles

arreta

Graciano is an indigenous variety from Rioja that normally takes part of the blend of the best classical Riojas. We believe it deserves to shine on its own. Graciano is normally mixed into Tempranillo wines for deeper colour and added tannin. Oddly enough, it is a later ripening variety that struggles to rise its sugar levels, shows promising acidity and doesn't really present massive tannins.

Arreta is the blend of two 100% Graciano parcels. In Leza, the El Somo parcel lies on chalky-clay limestone soils that aid in its otherwise faible structure and tannins. While the Ángulo parcel in southern Villabuena lies on iron richer soils that provide more vigour and allow the inherent finesse of the variety to show. Vinified extractively to express the pure fruitiness of the variety and grant it the necessary structure to support its fresh and vibrant acidity.



SPUR-OF-THE-MOMENT WINES

As a constantly growing project, every vintage we try new stuff, new parcels, new varieties, new protocols.

A Garnacha from a very cold site, a very light Graciano or a bold clayey Tempranillo. These all need a different approach and not always what we, *a priori*, have in mind turns out to be the only way to interpret that vintage.

This quest for parcel interpretation sometimes yields interesting wines that showcase the sheer essence of the project.

Wines that may result to be ephemeral or wines that happen to stick. Micro-vinifications that may be repeated or not. A good vintage idea, an impulse, a *coup de coeur*...



VINOS AUTÉNTICOS
Norzagarai

Garnacha en Blanco 2018

Variety: 100% Garnacha

Vine Mean Age: 30 years

Provenance: "la del Cementerio"
in Villabuena de Álava

Soil: Chalky-clay limestone gravels

Viticulture: Organic since 2008

Vinification: Hand harvest, destemmed white
protocol, vinification under indigenous yeasts,
elevage in french oak barriques for 12 months

Production: 580 bottles



We've been wanting to make something that appealed to us from this parcel ever since the project began. A gorgeous piece of land standing in an elevated plateau between Villabuena and Samaniego. Previous efforts rendered prickly tannins, as we didn't seem to find the extraction sweet spot. Hence a white protocol was developed for this parcel. Destemmed and straight into press, extraction yielded from light pressing and into old french barrels for fermentation. After a single racking it aged on the very same barrels for 12 months, on its lees with frequent battonage.

VINOS AUTÉNTICOS
Norzagarai

Graciano en Blanco 2018

Variety: 100% Graciano

Vine Mean Age: 25 years

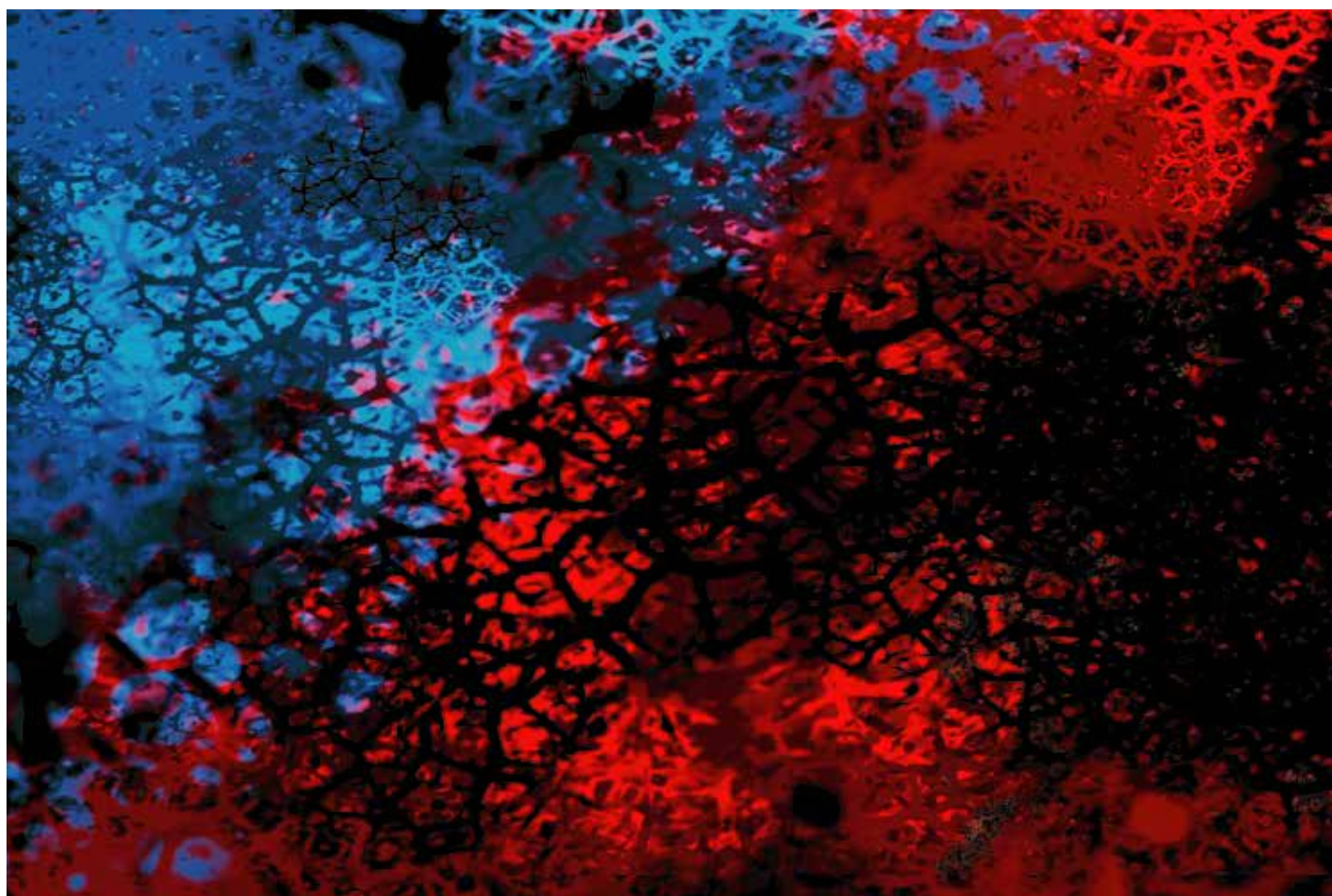
Provenance: el Ángulo
in Villabuena de Álava

Soil: Chalky-clay limestone

Viticulture: Organic since 1999

Vinification: Hand harvest, destemmed white
protocol, vinification under indigenous yeasts,
elevage in french oak barriques for 12 months

Production: 576 bottles



Following the same principle as with the Garnacha, in 2018 we also wanted to experiment with Graciano under a white wine protocol. As an out-an-out defender of Graciano we wanted to challenge misbeliefs of it being a harsh tannic variety. Showcasing its purity, the sheer acidity of the variety stands out under a white protocol and shows an interesting fruit profile, not normally associated with Graciano.

VINOS AUTÉNTICOS
Norzagarai

"El detalle" Mazuelo 2020



Variety: 100% Mazuelo

Vine Mean Age: 20 years

Provenance: Leza

Soil: Chalky-clay limestone

Viticulture: *Lutte raisonnée*

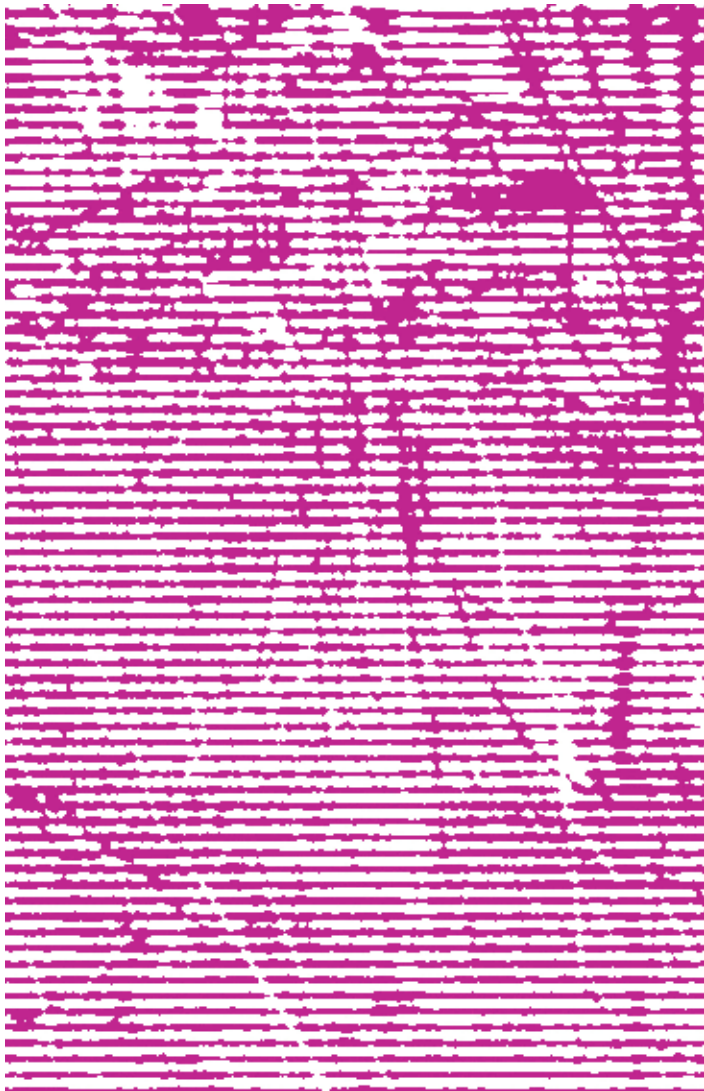
Vinification: Hand harvest, crushed and destemmed, cold soaked for 3 days. Indigenous ferment on skin contact for a short time flash extraction. Pressed at half fermentation, *entonnage* in very old (10+ years) french oak barrels. Aged under its lees for 7 months.

Production: 634 bottles

Mazuelo is the original name for Cariñena, for Carignan. Very late ripening in Rioja Alavesa, it is normally used as part of the classic blend in Rioja. Contributing acidity, colour and rough tannins. Not a great partner for oak ageing, added tannic structure would wreck the wine. "El detalle" Mazuelo comes from a parcel in Leza, which we had the chance of vinifying in 2020. Going against convention we applied a flash-red wine protocol. Cold soak aids in primary aroma extraction and lees ageing rounds off the otherwise harsh tannic structure of the variety.

VINOS AUTÉNTICOS
Norzagarai

La Bota de Graciano 2019



Variety: 100% Graciano

Vine Mean Age: 15 years

Provenance: Villabuena de Álava

Soil: Chalky-clay limestone

Viticulture: *Lutte raisonnée*

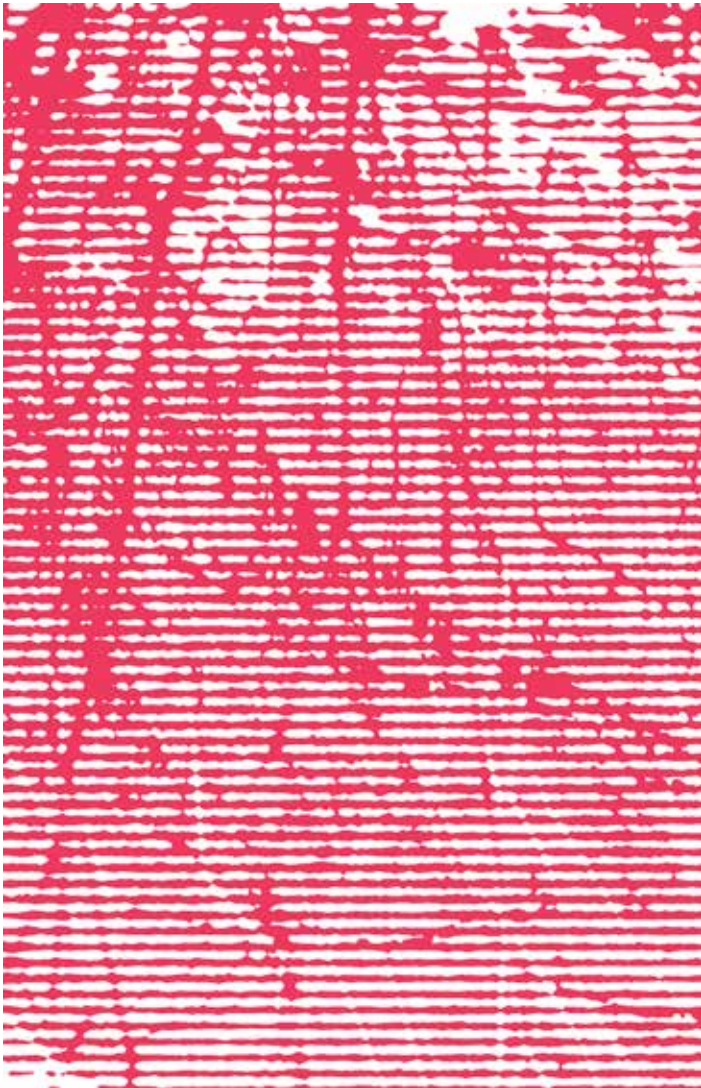
Vinification: Hand harvest, destemmed and pressed into barrels for indigenous ferment. Low and slow fermentation for 7 months. Aged under partial flor for ~22 months

Production: 258 bottles

In 2019 we got two barrels that struggled to ferment. Yet CO₂ was very present for months allowing protection of the wine from oxygen. At some point "velo de flor" developed partially on the surface of both barrels. This would normally produce kicking and screaming in the winery. We managed to accept the presence of this biological agent in our barrels and embraced it. Ageing under this partial "flor" lasted for almost two years. An "imperfectly harmonious wine" according to our dear friend Patxi Retana from "El Clarete" in Vitoria.



La Bota de Garnacha 2019



Variety: 100% Garnacha

Vine Mean Age: 20 years

Provenance: Ctra. Baños

Soil: Chalky-clay limestone

Viticulture: *Lutte raisonnée*

Vinification: Hand harvest, destemmed and pressed into barrels for indigenous ferment. Low and slow fermentation for 7 months. Aged under partial flor for ~22 months

Production: 230 bottles

In 2019 we got two barrels that struggled to ferment. Yet CO₂ was very present for months allowing protection of the wine from oxygen. At some point "velo de flor" developed partially on the surface of both barrels. This would normally produce kicking and screaming in the winery. We managed to accept the presence of this biological agent in our barrels and embraced it. Ageing under this partial "flor" lasted for almost two years. An "imperfectly harmonious wine" according to our dear friend Patxi Retana from "El Clarete" in Vitoria.

VINOS AUTÉNTICOS
Norzagarai

"La alberca" Garnacha 2019



Variety: 100% Garnacha
Vine Mean Age: 25+ years
Provenance: Peciña
Soil: Chalky-clay limestone

Viticulture: *Lutte raisonnée*

Vinification: Hand harvest, crushed and destemmed. Indigenous fermentation aimed at careful extraction with délestages rather than pump-overs, *entonnage* in 500 liter french oak barrels. Aged under its lees for one year.

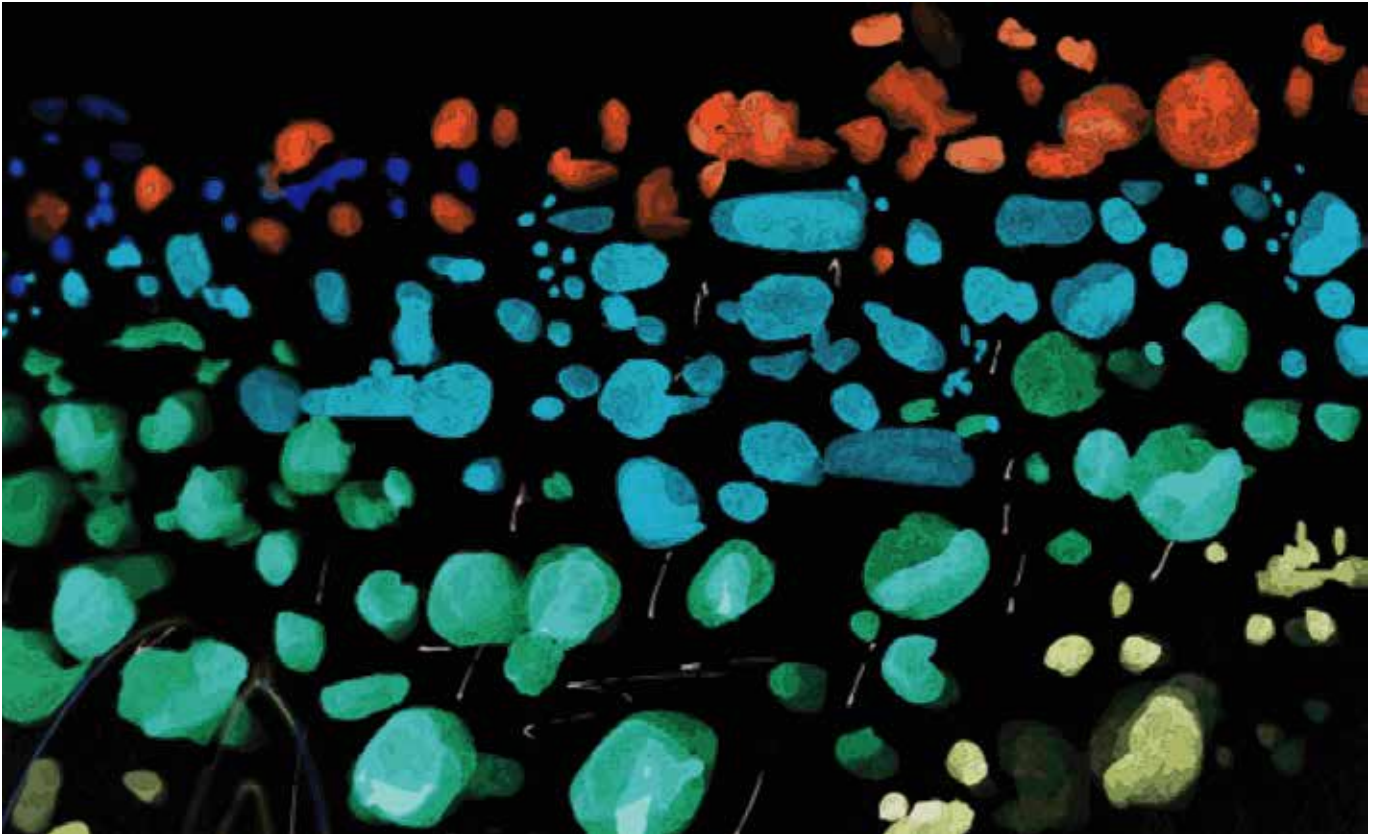
Production: 658 bottles

Albercas are typical water gathering structures used for watering cereal fields. This parcel used to have an alberca as Peciña is a colder sub-region where cereals used to be planted rather than vines.

We've been dabbling with this Garnacha plot since the beginning of the project. This comes from the town of Peciña which is right on the foot of the Toloño mountain range. A very well exposed parcel to direct sunlight but in a very cold area, probably Rioja's coldest. The aim is to grasp its sheer cold nature but still allowing phenolics to mature and showcase a completely different profile of the variety.

VINOS AUTÉNTICOS
Norzagarai

Las Franjas 2017 - Frost Edition-



In 2017 a massive frost event hit our area in Spring. Harvest yields were severely hampered all throughout the vineyards. We had to work with as little as 20% of what was totally produced in 2016. Las Franjas provided us with a mere 1300kgs of Tempranillo, it was still the largest producing parcel that year, making up for about 70% of the Tempranillo we had to work with. We harvested all Tempranillos and fermented them with Franjas' protocol.

An incredibly interesting wine to taste as Franjas' identity prevails yet some aspects that belong to harder chalkier soils integrate quite well both in nose and palate.

Las Franjas 2017 is presented with its drawing in black and its label half mast as a sign of mourning for the fallen grapes of 2017.

Norzagarai

VINOS AUTÉNTICOS

www.norzagarai.com

info@norzagarai.com

+34 638 013 349

Ctra. Samaniego S/N

01307 Villabuena de Álava