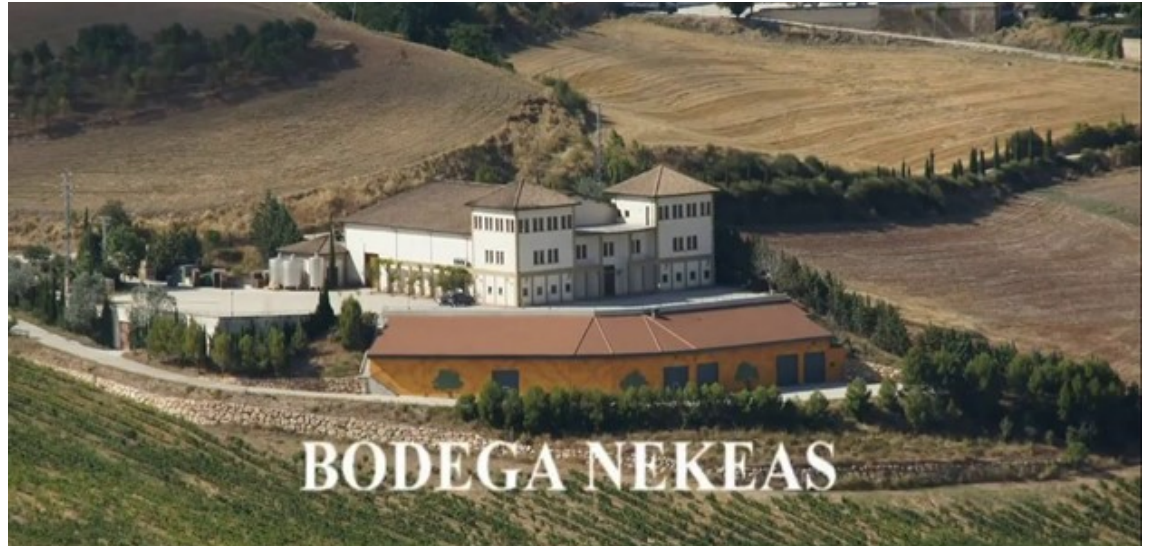


# BODEGAS NEKEAS VEGA SINDOA CHARDONNAY 2021 | \$9.99



## DESCRIPTION

Jorge Ordóñez Selections – Fine Estates from Spain, Inc. is a family owned and operated exclusive national agent and importer of Spanish wines servicing the United States & Puerto Rico. Founded in 1987 by Jorge Ordóñez, their company was the first national specialty importer of Spanish wines that introduced the wines of Spain to the United States at a time when less than a dozen labels of large commercial brands were in the US.

Since then, Jorge personal crusade has been to seek out and preserve Spain's rich multi-millennial history of viticulture and winemaking. Today, Spain is Earth's largest viticultural region, with more area under vine than any other country worldwide. It is thought that vitis vinifera was first cultivated in Spain over 2,700 years ago by the Phoenicians, making this the most ancient winegrowing country in Western Europe. The family's philosophy is that this ancient and diverse history is what makes Spain unique, and they fight to celebrate and advance this history by representing family-owned estates that share their family's commitment to quality, old vineyards, and classic winemaking. They do not work with large co-operatives or corporate winemaking organizations that report to large numbers of shareholders – the companies they represent are multi-generation family businesses that are committed to farming and producing distinctive wines.

By working exclusively with artisan producers who employ non-interventional, authentic methods of farming and winemaking, they represent honest wines with a sense of history, culture, and place.

Every aspect of their business is focused on maintaining the integrity and provenance of

these wines. They are the most radical importer in the United States about temperature control throughout the entire logistical process. They insist that the producers they represent warehouse product in temperature-controlled conditions and that all shipments to the consolidation port are shipped in refrigerated trucks. This rigorous process stems from their democratic and egalitarian principles that all consumers deserve to drink a great bottle of Spanish wine regardless of price and style that is qualitatively as close to what was bottled at the estate as possible.

While international exports and sales have grown, education and understanding around Spanish wine is still basic, which has driven demand towards a homogenized collection of wines from easy-to-understand appellations and varieties, which short changes Spain's most important quality – its diversity of indigenous grape varieties and terroir. Jorge Ordóñez Selections is being led into the next generation by Monica & Victor Ordóñez – Jorge's children who look forward to advancing the quality and position of Spain's top wines in the North American marketplace.

### **Bodegas Nekeas Vega Sindoa Chardonnay 2021**

Vega Sindoa Unoaked Chardonnay is a cool climate, interpretation of an old-world styled, stainless-steel fermented Chardonnay from one of Navarra's coolest and highest altitude terroirs. This wine comes from the Valley of Valdizarbe, Navarra in Spain which is one of Navarra's most historical viticultural areas. It is 100% Chardonnay grapes from vines that were planted in 1989.

In Nekea's vineyards, everything from plantings, varieties, rootstocks, clones, soil types, and cultural practices have been oriented towards the goal of healthy, disease free, ripe grapes, and maintaining respect for the environment. The grapes are rigorously sorted at the winery before being crushed and undergoing a short three-hour cold soak. Pressing is followed by a cold clarification, and fermentation is in stainless-steel. Malolactic fermentation is blocked. The wine is bottled young to preserve freshness and only 10,000 cases are produced.

### **Tasting Notes**

#### **NOSE:**

Bright, pale golden color. Aromas of ripe pear and white peach are complimented by a hint of spicy ginger.

#### **PALATE:**

Silky and open knit, showing good depth to the orchard fruit and melon flavors. Turns firmer on the finish, which hangs on with good, spicy tenacity.

#### **PAIRING:**

An excellent aperitif. Ideal with light summer dishes: salad, grilled white fish, prawns, and mollusks.

## Fun Facts

Green apple with lime and stony minerality. Very chalky and elegant on the palate, with fresh acidity and a calm, slightly neutral feel. **-James Suckling 89 Points**

Winery Website:

[Winery | Jorge Ordóñez Selections \(jorgeordonezselections.com\)](http://jorgeordonezselections.com)

## D.O. Navarra, Spain

