

KIMERA



***WINES MADE WITH PASSION,
LOW YIELDS,
GREAT STORIES***

When and how...

It started to take shape in 2015, developed by two friends who were passionate about wine, namely Luis Moya and yours truly (Gonzalo Celayeta). We aimed to put our flagship grape variety (Garnacha) into a bottle of wine, while reflecting the nuances of the origin of the vineyard (San Martín de Unx) and going still further by giving the wine a taste from the past by ageing it on its lees in earthenware vessels.

We took one step further and sought out traditional vessels, ones which held a large volume, were old and had already been used for winemaking, with "polished" earthenware and thick walls, permitting a long and delicate ageing. All this appeared to be a pipe dream (Kimera) and, as such, it was not easy to find the right vessels. However, the result and the wait have been well worthwhile.

Variety: Garnacha 100%.

Jars / earthenware vessels: Aged on its lees for 12 months in a 4000 litre earthenware jar.

Area and Vineyards: San Martín de Unx (Navarre), vineyards located in the central mountain area.

