



Navarra

Bodegas Viña Magaña

Winery Info Sheet



Proprietor: Juan Magana founded Bodegas Viña Magaña in 1970, owns 247 acres of old vine French varietals in the town of Barillas, south of Navarra next to the Ebro river. His first vintage was 1976.

Winemaker / Vineyard Manager: Juan and his son Diego Magaña.

Location: Zone 3 at altitude 1,309 ft. east of Rioja and north of Campo de Borja. The vineyards are located in the town of Barillas, which is one of the warmest sub-regions of Navarra. Its latitude is very similar to that of Rioja Baja.

Wines Made: Dignus, Baron de Magaña, and Calchetas

Climate: Zone 3, continental Atlantic. Although the vineyards are located in this climatic zone (3), the latitude and altitude is such that its climate is closer to Zone 4 – continental Mediterranean (warm and dry). Magaña’s temperatures between April and October average 63.7 f. with low levels of rainfall during the same period of 8.3 inches (*note: the rainfall of Cortijo is 8.5 in. and Temp are 65.5 f., located in Zone 4 Continental-Mediterranean climate*). **Style:** The micro-climate of the Magaña vineyards, makes these wines, *richer, beefier showing sweeter polished tannins*.

Soils: Topsoil is made of gravel, clay and limestone, and its subsoil is mostly composed of gravel. The surface of these vineyards is very rich in minerals and its subsoil provides good levels of water draining capacity, enabling the surface minerals to reach the deep roots on the subsoil, providing nourishment to its root system. Also is worth mentioning that its gravel topsoil retains heat, allowing grapes to ripen at night. Harvest in 2004 was on Sept 15th and Sept 7th on 2005.

What makes Magaña wines unique? 1) *unique micro-climate* that makes darker, beefier and denser wines than neighboring producers from Navarra. 2) *State-own vineyards* (247 acres), 3) making wines since 1976, considered the quality pioneer of winemaking in Navarra. 4) Juan Magaña’s son, Diego, is passionate and young, ensuring continuity and progress for years to come.



There are 46,328 acres of vineyard land in Navarra.



Diego Magaña winemaker and vineyard manager.



Viña Magaña winery, established in 1970.

BREAKDOWN OF VINEYARDS

VINEYARD	ACRES	AGE OF VINES (2006)	SOIL	ALTITUDE	SLOPE
CABERNET	62	30	GRAVEL AND RIVER STONES	1,309 FT	0.2%
MERLOT	156	31	LIMESTONE AND CLAY	1,309 FT	0.2%
TEMPRANILLO	12	17	LIMESTONE AND CLAY	1,309 FT	0.2%
MALBEC	8	15	LIMESTONE AND CLAY	1,309 FT	0.2%
SYRAH	5	15	LIMESTONE AND CLAY	1,309 FT	0.2%
CAB FRANC	4	17	LIMESTONE AND CLAY	1,309 FT	0.2%



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Name of Wine: Dignus 2003

Producer: Bodegas Viña Magaña

DO: Navarra (Zone # 3) Climate: Continental Atlantic

Grape: 50% Tempranillo, 25% Merlot, 25% Cab

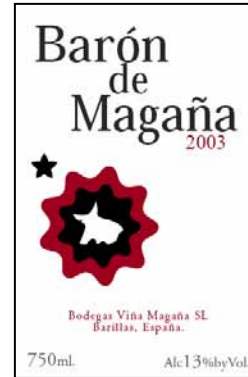
Soils: Topsoil composed of gravel and Limestone, and mostly gravel in its subsoil.

Production: 2,300 Cases made – 500 for the U.S.

Wine Maker: Juan Magaña and his Son Diego.

Ageing: 12 months in 50% new and 50% 1 year old oak.

Notes:



Name of Wine: Baron de Magaña 2003

Producer: Bodegas Viña Magaña

DO: Navarra (Zone # 3) Climate: Continental Atlantic

Grape: 70% Merlot, 20% Cabernet, 10% Tempranillo.

Soils: Topsoil composed of gravel and Limestone, and mostly gravel in its subsoil.

Production: 2,000 Cases made – 350 for the U.S.

Wine Maker: Juan Magaña and his Son Diego.

Ageing: 14 months in 70% new and 30% 1 year old oak.

Notes:



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Bodegas Viña Magaña



Name of Wine: Calchetas 2004

Producer: Bodegas Viña Magaña

DO: Navarra (Zone # 3) Climate: Continental Atlantic

Grape: 50% Merlot, 35% Cabernet, 15% Malbec

Soils: Topsoil composed of gravel and Limestone, and mostly gravel in its subsoil.

Production: 330 Cases made – 40 for the U.S.

Wine Maker: Juan Magaña and his Son Diego.

Ageing: 19 months in new French oak Barrels

Notes:

Calchetas 2004 IWC **90 pts**

(A blend of 50% merlot, 35% cabernet sauvignon and 15% malbec) Inky ruby. Sexy bouquet of ripe raspberry and blackberry, with notes of vanilla, rose, red licorice and cinnamon. Juicy and broad, the fresh berry flavors subtly complemented by oak spice and minerals, with dusty, fine-grained tannins providing spine and frame. Finishes firm and long. There's very good depth as well as focus here. IWC by Josh Reynolds Sept/Oct 2006