

GONZALO CEAYETA



BASQUETRONOMY

D.O. NAVARRA

Gonzalo Celayeta, born in Olite (Navarra), began his career in 2000 at the Navarra Viticulture and Oenology Station (EVENA). After training and working there for almost four years, he decided to broaden his horizons and went on to produce and advise different Wineries in Navarra and Rioja, but it was in 2004 when he decided to start his personal project “Gonzalo Celayeta Wines”.

In 2006 he also became technical director of Bodegas San Martín, also in Navarra, and at the same time continued to develop his project in a more selected way, even with limited editions that would not always be repeated over time and with the idea of gradually bringing out new wines, new projects always with a personal and differentiated touch that contain a little story behind them. In 2014 he ventured into another new and exciting Project, Bodegas Unsi, with a small winery located in Olite and vineyards in San Martín de Unx, a town where practically all of his productions are focused. Unsi is a Project that was born with the idea of recovering old abandoned Garnacha vineyards in mountain areas, places that are very difficult to access but with very important charm and authenticity. This is how he joins this Project where, with the help of some winegrowers from the town, he launches the Winery that today has established itself as one of the best Garnachas in Spain. But returning to Gonzalo Celayeta Wines, which is really his personal project, we can describe his philosophy of always making wines with some story behind them, something that transmits an emotional experience, authentic wines and with something different either due to their dedication, elaboration or variety (always small productions)

It can be defined as a traditional project in terms of preparations, looking for typical or traditional varieties and made with minimal interventionist (respectful) methods and that can reflect the character of the area and variety from which they come.

On the other hand, the way of transmitting the Project, seeking personal experiences and stories, has a modern touch. We can classify the wines as authentic and representative of the area where the grapes are harvested. They always seek a more mineral than commercial profile. We can define them as wines with a gastronomic profile, more for the table than for the bar and always with good aging potential.

WINES

GONZALO CEAYETA



BASQUETRONOMY

EL PIANO (RED)

In 2012, I found the time to develop a personal project that would convey the values of both Garnacha and San Martín de Unx in a bottle of wine.

I decided to call it "The Piano," considering that I find it to be a harmonious, enveloping, and deep instrument (like this wine), which conveys the values of whoever plays it.

When listened to live, with a glass of wine in hand, it produces a very pleasant experience. I even dared to pair it with a song that I have heard so many times ("River Flows in You" by Yiruma), as a tribute to the person who has dedicated so many hours of piano to me.

D.O Navarra		100% Garnacha	
750ml		14,5% vol	

GONZALO CEAYETA



BASQUETRONOMY

HURACÁN DANIELA (WHITE)

As the saying goes, "there's no one without two," and hopefully no two without three. In 2015, Daniela, my second daughter, was born. She is a volcano of expressiveness, noise, joys, and tears, but above all, happiness. A happiness that she radiates and sweeps through everywhere she goes. In essence, she is a hurricane of emotions.

Daniela inspired the creation of a wine that is intense, powerful, and full of nuances, just like her. This wine features a pronounced work on its lees in clay jars, which imparts a unique character.

The varietal composition of this wine includes 70% Garnacha Blanca, with the remainder being Chardonnay, Viura, and Sauvignon Blanc. The wine undergoes fermentation in clay amphorae and is aged on its lees for six months, allowing it to develop complexity and depth.

This exceptional wine comes from San Martín de Unx, located in the Navarra region, where the vineyards are situated in a mid-mountain area. The unique terroir of this region contributes to the distinctive qualities of the wine, making it a true reflection of its origin and the vibrant spirit of my daughter, Daniela.

D.O Navarra		White Garnacha	
750ml		14,5% vol	

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BASQUETRONOMY

LA HUELLA DE AITANA

A special wine for me, "the spoiled child." The first harvest was in 2011, the first year of Aitana's life, so I decided to dedicate a wine to her. It had to be something delicate, subtle, and full of "grace."

What better choice than a rosé? But not just any rosé—a different one, with character, that would allow for good evolution in the bottle. I hope I have achieved it. At the very least, it is a wine born full of good intentions, and when all the love is put into making a wine, it rarely goes wrong. I hope you like it.

The varietal composition is 100% Grenache. The wine is fermented in American oak barrels for four months and aged on lees, which adds complexity and depth.

This wine hails from San Martín de Unx in Navarra, with vineyards situated in a mid-mountain area. The unique terroir of this region imparts distinctive qualities to the wine, making it a true reflection of both its origin and the special inspiration behind it: my daughter, Aitana.

D.O Navarra		100% Garnacha	
750ml		14,5% vol	

WINES

GONZALO CEAYETA



BASQUETRONOMY

KIMERA (RED)

It began to take shape in 2015, made between two friends crazy about wine, Luis Moya and yours truly (Gonzalo Celayeta). We intended to put our flag (the Garnacha variety) in a bottle of wine, and reflect the nuances of the vineyard's origin, as San Martín de Unx could not be otherwise, the birthplace of Garnacha and from my humble point of view one of the terroirs to be taken into account at the national level for this variety.

But we wanted to go further and give an ancestral aspect to the wine, aging on the lees in clay amphorae. We were also looking for old-fashioned amphorae, large volume, old and winey, where the clay was “polished” and where the thick walls allowed a long and delicate aging. We wanted a Kimera, and as such, it was difficult for us to find them but the result and the wait were worth it.

TASTING NOTES

Wine with an intense layer, cherry and lively tone. Intense, fruity aroma, with floral memories (violets) and wild notes (scrubland). In the background we find an earthy and delicate touch that the jar gives it.

D.O Navarra

100% Garnacha

750ml

14% vol

About 5.000 bottles per year

WINES

GONZALO CEAYETA



BASQUETRONOMY

KIMERA ESPUMOSO ANCESTRAL (WHITE)

We continue within the collaboration project between my good friend Luis Moya and myself under the Kimera label, crafting wines that, as their name suggests, border on the "impossible" and result in a Kimera. Our passion for sparkling wine had been growing over time, but for me, it was an unexplored area of winemaking. Despite having made many wines, I had yet to delve into the realm of sparkling wines.

In 2018, we endeavored to create a range of sparkling wines within our Kimera project, giving the wine an ancestral aspect and following the "Ancestral" technique of production (a single fermentation), which is more rustic and artisanal compared to the commonly used traditional method of double fermentation. Of course, we wanted to continue reflecting the terroir and the varieties we are surrounded by, giving it a distinguishing and authentic character. So, we linked it to Garnacha Blanca, a variety we work with very well and which represents significant wines in our daily lives.

I can only say that it has been an enormous effort due to the lack of resources and the difficulty of these productions. It has required a lot of work and has been very, very artisanal. Despite everything, we have put in a tremendous amount of enthusiasm and hope to convey it in every glass of this delightful sparkling wine.

D.O Navarra		100% White Garnacha	
750ml		14% vol	

GONZALO CEAYETA



BASQUETRONOMY

KIMERA ESPUMOSO
ANCESTRAL (ROSÉ)

This sparkling wine is a blend of 80% Garnacha Tinta and 20% Garnacha Blanca. The Garnacha Tinta provides the wine with rich, fruity flavors and a robust structure, while the Garnacha Blanca contributes to its elegance and freshness, resulting in a well-balanced and intriguing wine.

The grapes for this wine are sourced from the vineyards in San Martín de Unx, a region renowned for its excellent terroir. The vineyards are located in the Low Mountain subzone of the Navarra Denomination of Origin, an area known for its long winegrowing tradition and ideal conditions for cultivating Garnacha.

As a good sparkling wine, we expect that the passage of time will only enhance its qualities. It can be enjoyed now and will continue to evolve for at least the next five years. For the best experience, serve this wine chilled at a temperature between 6-8°C (43-46°F).

This versatile sparkling wine can accompany a wide variety of dishes and desserts, thanks to the fresh character imparted by its bubbles. Unlike its white counterpart, this wine has a more pronounced fruity aspect (red fruits) and sweeter notes, making it especially enjoyable with cheeses, pizzas, pastas, and lighter, more informal meals. It also pairs well with vegetables, legumes, grilled meats, and barbecues. Its all-around character makes it a delightful addition to any table, enhancing both casual and more refined dining experiences.

D.O Navarra		Garnacha	
750ml		14% vol	

GONZALO CEAYETA



BASQUETRONOMY

HUELLA DE AITANA
CUVEÉ ZEN (WHITE)

Ten years after sharing our "Project" of Aitana's Footprint, we decided to take one more step, exploring another level in the world of rosés, this time with a "guard" rosé. Thus, together with my daughter Aitana, who participates in the label design, which maintains the style in the illustration but this time ventures with a more evolved technique such as watercolor, we both take that additional step and put all our affection into this bottle of wine in the purest artisanal style. I only hope to have managed to convey, upon uncorking it, at least a small part of the great effort and passion devoted.

This special rosé is composed of 85% Garnacha Tinta and 15% Garnacha Blanca. The Garnacha Tinta lends the wine its robust, fruity character, while the Garnacha Blanca adds a touch of elegance and freshness, resulting in a harmonious and complex wine.

The wine undergoes an aging process that combines tradition and innovation. It is aged for 8 months in oak barrels on its lees, which adds depth and complexity. Following this, it matures for an additional 10 months in clay amphorae (Gres), which helps to refine its structure and enhance its unique characteristics.

D.O Navarra		Garnacha	
750ml		14% vol	