

VIÑA ZORZAL- GARNACHA JOVEN

Corella



DO: Navarra

BLEND: Garnacha (100%)

WINEMAKER: Mikel Sanz and Fernando Perez de Obanos

VINEYARD: _____

Located in the heart of Navarra's Ribera Baja region, in the centuries-old village of Corella. Altitude is an average of 380 metres above sea level and climate is continental. The project comes from a deep respect for traditional winemaking, combined with Viña Zorzal's firm commitment to reclaiming grapes native to Navarra, such as Garnacha and Graciano.

VITICULTURE: _____

Vines are over 30 years old and ecological methods are used in every phase of the winegrowing.

WINEMAKING: _____

The grapes were harvested by hand, as soon as they reached optimum maturity in each parcel. They were collected, and transported to the winery in small cases. Fermentation temperatures were between 25° and 28°C, in stainless steel, and wine is bottled unoaked.

WEBSITE: <http://vinazorzal.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

On the nose, clove, black fruit, followed by soft cherry and ripe fruit aromas. The palate is very soft, full-bodied and powerful, with a long, balanced and nice aftertaste. Ideal for cured ham, stew and meat dishes.