

VIÑA ZORZAL- GRACIANO

Corella



DO: Navarra

BLEND: Graciano (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. In this part of Navarra, the winters tend to be dry and sunny, followed by a rainy spring. The summers are dry and a bit windy, with temperatures much cooler at night. These ideal conditions, which allow for the slow ripening of the Graciano grape variety, perfectly maintain the characteristic acidity, intensifying their aromatic quality and resulting in ripe silky tannins. Altitude is an average of 380 metres above sea level. 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 the low-yielding 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, and once sorted, they undergo light maceration at 8°C before fermentation takes place, to enhance the aromatic characteristics. Controlled temperature (22-24°C) alcoholic fermentation follows in 15,000-litre stainless steel vats before an 8-day maceration on the skins with light batonage. 25% of the malolactic fermentation takes place in new French oak barrels with the remainder in the stainless steel tanks. The wine is subsequently aged for 4 months on its lees in French oak barrels. To finish the wine it is gently clarified and lightly filtered.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Top example of Graciano as a varietal. Inky, with blackcurrant, fruit peel, jam and raspberries. Red fruit notes on the finish and nice rich tannins and juicy structure. Slightly bitter and green notes true to Graciano, before the long finish. We also really like it slightly chilled.