

VIÑA ZORZAL- MALAYETO

Navarra



APPELLATION: Navarra

BLEND: Garnacha (100%)

WINEMAKER: Mikel Sanz and Fernando Perez de Obanos

VINEYARD: _____

This is Zorzal's first single vineyard Garnacha. Fruit comes 2,39 ha of bush-vines at the border between Ebro Valley and "Sistema Iberico" mountains—close to a tectonic fault. Altitude is 520 metres above sea level. Soil is rocky and stony, with high permeability and high resistance to erosion. Climate is continental.

VITICULTURE: _____

Viticulture is organic, and extensive work is being done to recover the native vegetation cover.

WINEMAKING: _____

The grapes were harvested by hand and transported to the winery in small cases. Fermentation takes place in 2,000-litre oak tanks using native yeast and matures for 9 months in second use, 225-litre oak barrels.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Pure, fresh and flavourful with a raspberry finish. Baked blackberry fruit and ripe cherries on the nose alongside plums, liquorice and black pepper. Palate is tasty, velvety and harmonious.