

# VIÑA ZORZAL- CHARDONNAY

Navarra



**APPELLATION:** Navarra

**BLEND:** Chardonnay

**WINEMAKER:** Mikel Sanz and Fernando Perez de Obanos

**VINEYARD:** \_\_\_\_\_

The vineyards where this Chardonnay is grown are located in the fresher high-altitude plots in the Fitero area in the heart of Navarra's Ribera Baja region. The climate is continental with hot summers and cold winters, and temperatures show a high diurnal range. The vines grow on rocky and stony soils with variegated clays and limestone.

**VITICULTURE:** \_\_\_\_\_

The family have a clear commitment and respect for their environment, and practice low intervention, environmentally-friendly viticulture: they don't plough the vineyards, all processes are carried out manually, they use selected native plants for ground cover and fertilise with compost not chemicals.

**WINEMAKING:** \_\_\_\_\_

Grapes are harvested by hand, they are picked early to preserve acidity and therefore freshness in the wines. Grapes are cold macerated then gently pressed and just the free run juice is collected. Fermentation, with natural yeasts is in stainless steel at a maximum of 15°C. After fermentation the wine settles and bottles without fining or filtration and using only minimal amounts of sulphur.

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

**This wine is suitable for vegans and vegetarians.**



**TASTING NOTES:** \_\_\_\_\_

Fresh aromas of citrus and stoner fruits with soft mineral notes. In the mouth it is dry with a medium body and ripe peach and apricot flavours. Perfectly suited as an aperitif or served with fresh pasta, lemon, herbs and poultry.