

# VIÑA ZORZAL – GARNACHA BLANCA

Navarra



**APPELLATION:** Navarra

**BLEND:** Garnacha Blanca (100%)

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

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

Vineyards are located on the hills that lie on the border between Ebro valley and Iberian mountains, in the Fitero area. These 25 year old bush vines are planted at around 600 metres altitude on stony soils. Climate is Continental.

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

Harvest is by hand, overnight to take advantage of lower temperatures.

Viticulture is non-certified organic.

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

Grapes are de-stemmed and then cold- macerated for 10 hours, after which they are gently pressed. The resulting grape must is fermented with its indigenous yeast at a maximum of 15C in stainless steel tanks. Once fermentation is concluded, the wine is kept with its lees for six months in flexitanks and new 500 litre French oak barrels



**WEBSITE:** [vinazorzalwines.com](http://vinazorzalwines.com)

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

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

Nose is clean, with medium intensity aromas of citrus fruit and white flowers and honey. Palate is dry and fresh, with white fruits flavours, expressive minerality, and a long finish.