

# VIÑA ZORZAL- SEÑORA DE LAS ALTURAS

Navarra



**APPELLATION:** Navarra

**BLEND:** Garnacha

**WINEMAKER:** Mikel Sanz & Julio Prieto, Fernando Perez de Obanos and Jorge Navascués.

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

Grapes come from a single vineyard in Fitero on a geological border between the Ebro Valley and Sierra de Cameros mountains. The vines in this plot are pre-phylloxera Garnacha, they pre-date records in the area but are thought to be around 140 years old, many are on their own roots. Altitude is 520 metres above sea level. Soils are mixed, rocky and stony with variegated clays. 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 with native yeasts takes place in 500 litre two-year-old French oak barrels. The wine rests in two-year old 500 and 220 litre French oak barrels for 12 months where it undergoes malolactic fermentation. Gently filtered before bottling.

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

This wine is suitable for vegans and vegetarians.



## TASTING NOTES:

Red fruit and spice on the nose. Fresh and balanced with fruits of the forest, earth and spice. A long refreshing finish with fine chalky tannins.