

INDIGO SELECTION – SEA OF DREAMS WHITE

Navarra



APPELLATION: Navarra

BLEND: Viura (65%) and Garnacha Blanca (35%)

WINEMAKER: Jorge Navascués & Javier Colio

VINEYARD: _____

Grapes are sourced from vineyards in Fitera, a small village that intersects both the Iberian mountains and the Ebro valley. The Viura grapes come from ungrafted bushvines, while the Garnacha Blanca is traditionally trellised. The soils consist of limestone and clay.

VITICULTURE: _____

All vineyard work is by hand. Farming is practicing organic.

WINEMAKING: _____

The two parcels are fermented separately. The Viura is fermented in concrete egg, before spending time on its lees. The Garnacha Blanca is fermented in stainless steel before aging in a 500-litre neutral oak barrel. The wines are then blended before bottling without fining or filtration.

WEBSITE: <https://vinazorzalwines.com/en/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

The nose is richly aromatic, with notes of almond, tarragon and lemon. On the palate, it has notes of mandarin and baked pear, with an oily texture and a long, extending finish.

