## Viña Zorzal Cuatro del Cuatro 2018





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VIÑA ZORZAL

Viña Zorzal Cuatro del Cuatro is a tribute to our father, Antonio, the man who created our Brand. A singular wine which embodies the character, identity and expression of graciano: a varietal that fascinated him throughout his life. The wine is an attempt to transmit all the power and passion that has driven us throughout the years. Very limited production.

VITICULTURE and WINEMAKING: Mikel Sanz & Julio Prieto, Jorge Navascués & Javi Colio.

## HARVEST: 2018

This is a complex vintage, winter was mild but spring was very rainy and cold. Flowering and veraison were 20 days later than previous vintage, although due to the high temperatures in September, the delay was compensated in 2 weeks. Rain was the most prominent element of the vintage after 2 years of water deficit but there was an extra effort in the vineyard management. At the end we can say It was a historically fresh and good vintage.

## **GRAPES VARIETIES:** 100% GRACIANO

VINES: 37 year-old vines from our own vineyards in Ombatillo (Corella).

**WINEMAKING:** Hand harvesting of the best bunches of our Corella graciano in 8kg crates. Alcoholic fermentation, with native yeasts, in 500 litre French, oak barrels. Malolactic fermentation and ageing for 12 months in two-year old, 300 litre French, oak barrels. Gentle clarification and filtration, without stabilization.

## TASTING NOTES:

**Colour:** Clear, bright, mid-intensity, garnet colour. **Aroma:** Clean and intense. Fruits of the forest and red fruit aromas with hints of earthiness and spice.

**Palate:** Dry and fresh, marked acidity. Broad and balanced, full and meaty with flavours of fruits of the forest and spice. Some attractive bitterness and green notes, characteristic of the grape variety. A wine with minerality and distinctive character. Persistent on the palate.

FOOD MATCHING: pastas, pulses, cured meats and charcuterie and any type of grilled meat.

RECOMMENDATION: Serve at 14-16°C

AWARDS: 94 The Wine Advocate (April 2020)



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