

Viña Zorzal Cuatro del Cuatro 2019



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: 2019

We are facing a historic vintage. The grapes were picked with an impeccable sanitary state, with pH lower than normal. Despite being a dry vintage, the rainy days were very well distributed and the vineyard did not suffer water stress. During the harvest, the temperatures were very mild, and this helped even more to that sanitary state that has impressed us so much. As a negative point, we find a considerable production reduction compared to the previous year.

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



Cuatro del Cu

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