

Viña Zorzal Graciano 2018

VIÑA ZORZAL, which has just celebrated its 25th anniversary, is located in the heart of Navarra's Ribera Baja region, in the centuries-old village of Corella.

VIÑA ZORZAL GRACIANO 2018. Our graciano vineyards have unique quality factors: They are in the hills, border between Ebro valley and Iberian mountains: Vines in higher altitude, continental climate and stony soil. The wine is *the result of a clear commitment to respect our tradition with local grapes such as Graciano, and a concern for the environment through the use of organic production techniques*. This is the product of two generations of the Sanz family's profound knowledge of what their land can produce.

VITICULTURE&ENOLOGY: Mikel Sanz & Julio Prieto, Javier Colio & Jorge Navascués.

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.

GRAPE VARIETY: 100% GRACIANO

VINEYARD: Vines located in Corella area.

WINEMAKING:

Hand-harvested. Light maceration at 8°C. Fermentation in 15,000-liter stainless steel vats. Very soft pump over. Malolatic fermentation of 25% in new French tight-grain oak barrels with the remainder in stainless steel. Subsequently aged for 9 months on its lees in French oak barrels (toasted medium-plus). Gently clarified and lightly filtered.

TASTING NOTES:

APPEARANCE: Clear, medium intensity, ruby colour wine.

NOSE: Clean, high intensity fresh aromas of black fruit such as blackberry, blackcurrant, also black pepper, cedar and earthy notes.

PALATE: Dry and fresh, soft tannins and medium body. Black fruit flavours, mineral hints and a long finish.

SERVING SUGGESTIONS: Ideal accompaniment for cured ham, stews, game and meat dishes. Serve at a temperature between 16 ° and 18 °C.

