## Viña Zorzal Rosado 2020

**Viña Zorzal Wines** is located in the heart of Navarra's Ribera Baja region, in the centuries-old village of Corella. The winery is deeply committed to granting all its wines the singular character and identity of the grape varieties native to our home, Navarra. That's how the elegant rosé **Viña Zorzal Rosado 2020**, made from the much-appreciated Garnacha grape, came to be. Characterized by extraordinary harmony, it is at once refined and delightfully refreshing.

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

**VINTAGE: 2020** 

VIÑA ZORZAI

VIÑA ZORZAL

Garnacho

It is a complex vintage, marked by a spring with higher temperatures than normal and above all, with very high relative humidity for a long time so there was a high risk for fungi attack such as mildew, which needs very specific conditions for their development. In our case, the early strategy worked very well, there was an extra effort in the vineyard management, It was a year of being very aware in the vineyard every day with the final result of a very fresh and good vintage.

GRAPE VARIETY: 100% Garnacha

VINEYAYARDS: Village wine, Corella

## WINEMAKING:

Hand-picked grapes. Traditional free-run method. Light maceration at 8°C in pre-fermentation stage. Controlled temperature alcoholic fermentation at 18°C in 15,000-liter stainless steel vats. Allowed to rest on its delicate lees to lend the wine body and structure. Following racking, the wine was stabilized and bottled at the very peak of youth.

## TASTING NOTES:

**APPEARANCE:** Clear, medium intensity, brilliant, pinkish raspberry colour.

**NOSE:** Clean, fresh, delicate, and floral, with memories of wild berries. Strawberry notes typical of the Garnacha grape.

**PALATE:** Dry and fresh, lively acidity, very agreeable to the palate, mild bitter hints, an uncharacteristically long finish in the mouth for a rosé.

**PAIRING RECOMMENDATIONS:** Lovely with raw, stewed or grilled vegetables, rice dishes. Also nice to drink between meals.

SERVING SUGGESTIONS: Between 7 ° and 9 °C. Preferably consumed one year following its elaboration.



Garnad