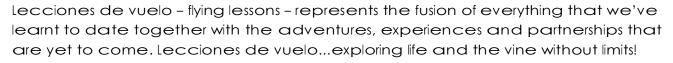
VIÑA ZORZAL Lecciones de Vuelo 2016



VITICULTURE and WINEMAKING: Mikel Sanz, Fernando Perez de Obanos & Jorge Navascués.

VINTAGE: 2016

2016 harvest was smaller due to the drought that characterized this vintage and the millerandage of garnacha grape. Yields were lower also in the other varieties. The drought was slightly relieved in mid-September, This rain and the beginning of cooler nights made the grapes undergo a great technological improvement. It was a slow and selective harvest. Grapes arrived in the winery in an excellent sanitary condition, so the quality factor of this vintage was clearly this natural selection that made the smaller amount of grapes harvested were of excellent quality.

GRAPES VARIETIES: 100% Garnacha

VINES: Sigle vineyard wine, many vines are ungrafted with an average age of 140 years old.

WINEMAKING:

Hand harvesting of the best bunches in 15 kg crates. Alcoholic fermentation with native yeasts in two 500 litre french oak barrels.

Malolactic fermentation and ageing for 12 months in two-year old 500 and 220 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: Pasta, pulses, cured meats and charcuterie and any type of grilled meat.

AWARDS:

93 The Wine Advocate (Dec 2018) 93 Peñin guide 2019



