

## Viña Zorzal Lecciones de Vuelo 2018

Our first guest for Lecciones de Vuelo was one of the founders of Zorzal Wines in Argentina: Matías Michelini: “Sé realista, pide lo imposible” is the sentence for this harvest 2018 with Matías. This first meeting for Lecciones de Vuelo was a lesson of friendship and humanity, as well as humility and respect. we'll never forget this vintage for everything it taught us about LIFE.

**VITICULTURE & WINEMAKING:** Viña Zorzal Wines & Matías Michelini

**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% Garnacha

**VINEYARD:** Pontigos plot, many vines are ungrafted with an average age of 140 years old.

**WINEMAKING:**

Alcoholic fermentation in a concrete vat, using just indigenous yeast, malolactic fermentation and 15 months ageing in a 500-liter 2 years used french barrel and in a 700-liter concrete egg.

**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.

**RECOMMENDATION:** Serve at 14-16°C

