

# VIÑA ZORZAL Corral de los Altos 2017



Corral de los Altos was the second wine to be launched in our series of terroir-focused wines. This wine comes from the northern parcel, on rocky soil, located on the top of a high plateau where the northerly "cierzo" wind places a key role. Very different to the parcel located to its south, on clay-based soil, and separated from the first by native flora that we are actively recuperating.

**VITICULTURE&ENOLOGY:** Mikel Sanz & Julio Prieto, Fernando Perez de Obanos & Jorge Navascués.

**HARVEST:** 2017

2017 harvest was small in our area due mainly to the drought that has characterized this vintage. Yields were lower than normal in all varieties, but especially in the white ones. The drought was slightly relieved at the beginning of September and the grapes had better sanitary condition. In summary, this was a vintage of exceptional quality but with very small volume.

**GRAPE VARIETY:** 100% GARNACHA

**VINEYARD:** 2,10 Ha, 43 años years old.

**WINEMAKING:**

Alcoholic fermentation in 3.000-liter stainless steel tanks, using just indigenous yeast, malolactic fermentation and 9 months ageing in 500-liter 2 years used french barrels.

**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.