Viña Zorzal Garnacha Blanca 2019

VIÑA ZORZAL WINES, which has just celebrated its 30th anniversary, is located in the heart of Navarra's Ribera Baja region, in the centuries-old village of Corella.

VIÑA ZORZAL GARNACHA BLANCA 2019. Our garnacha blanca vineyards have unique quality factors: They are in the hills, border between Ebro valley and Iberian mountains: Bush 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 Garnacha Blanca, 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, Javi Colio & Jorge Navascués.

HARVEST: 2019

We are facing a historic vintage. The grapes were picked with an impeccable sanitary state, with ph lower than normal. Despite being a dry vintage, the rainy days were very well distributed and the vineyard did not suffer water stress. During the harvest, the temperatures were very mild, and this helped even more to that sanitary state that has impressed us so much. As a negative point, we find a considerable production reduction compared to the previous year.

GRAPE VARIETY: 100% Garnacha Blanca.

VINEYARD: Vines located in Fitero area.

VINIFICATION:

VIÑA ZORZAL

We harvested in the coolest hours of the evening, the grapes were stripped from the stalks to then were coldmacerated, extracting the free-run juice after 12 hours of skin contact.

The resulting grape must was then fermented using just indigenous yeasts. Once fermentation concluded, the wine was kept with its lees in 1200-liter Flextank and in 500-liter barrels for 6 months.

TASTING NOTES:

APPEARANCE: Clear, medium intensity, lemon colour wine. **NOSE:** Clean, medium intensity aromas of citrus fruit and stone such us peach and apricot, soft mineral notes. **PALATE:** Dry and fresh, medium body. Stone fruits flavours and a long finish.

SERVING SUGGESTIONS: Fresh pasta, rice dishes, lemon and aromatic herb seasoned poultry, between 6 ° and 8 °C.



