

Viña Zorzal Malayeto 2018



Malayeto was the first wine to be launched in our series of terroir-focused wines.

From Fitero, the only place in Navarra located in the Iberian Mountains, just on the geological border between the Sierra de Cameros mountains and the Ebro river basin.

The Malayeto parcel is found at latitude of 42.05 and an **altitude** of 520 metres, the soils are rocky and stony, with variegated clays (heterogeneous), limestone and composite soils. These characteristics, in conjunction with the continental climate, mean that the roots have to burrow deep into the soil to find water.

We are working on improving the biodiversity of this vineyard, as well as taking active steps to recuperate the native flora. Along with sustainable viticulture practices, these factors define the unique terroir of a sole plot of land.

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

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: 2,39 Ha, 40 years old aprox

WINEMAKING:

Alcoholic fermentation in stainless steel and concrete vats, using just indigenous yeast, malolactic fermentation and 9 months ageing in 500-liter 2 years used French barrel and in 4.500-liter wooden tank.

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.

AWARDS:

94 The Wine Advocate (April 2020)