

## Viña Zorzal Graciano 2019

VIÑA ZORZAL, 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 GRACIANO 2019. Our graciano vineyards have unique quality factors: They are in the hills, border between Ebro valley and Iberian mountains: 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 Graciano, 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&WINEMAKING:** Mikel Sanz & Julio Prieto, Javier 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% Graciano.

**VINEYARD:** Village wine from Corella.

**WINEMAKING:**

Hand-harvested. Light maceration at 8°C. Fermentation in 15,000-liter stainless steel vats. Very soft pump over. Malolatic fermentation of 25% in new French tight-grain oak barrels with the remainder in stainless steel. Subsequently aged for 9 months on its lees in French oak barrels (toasted medium-plus). Gently clarified and lightly filtered.

**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.

