

Viña Zorzal Rosado 2021

Viña Zorzal Wines is located in the heart of Navarra's Ribera Baja region, in the centuries-old village of Corella. The winery is deeply committed to granting all its wines the singular character and identity of the grape varieties native to our home, Navarra. That's how the elegant rosé **Viña Zorzal Rosado 2021**, made from the much-appreciated Garnacha grape, came to be. Characterized by extraordinary harmony, it is at once refined and delightfully refreshing.

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

VINTAGE: 2021

It is a complex vintage, marked by the last month in harvest, there were almost perfect conditions until September, when torrential rains complicated matters. Sorting, selecting, and discarding grapes was key, after this, surprisingly, we are facing one of our top vintages ever.

GRAPE VARIETY: 100% Garnacha

VINEYARDS: Village wine, Corella

WINEMAKING:

Hand-picked grapes. Traditional free-run method. Light maceration at 8°C in pre-fermentation stage. Controlled temperature alcoholic fermentation at 18°C in 15,000-liter stainless steel vats. Allowed to rest on its delicate lees to lend the wine body and structure. Following racking, the wine was stabilized and bottled at the very peak of youth.

TASTING NOTES:

APPEARANCE: Clear, medium intensity, brilliant, pinkish raspberry colour.

NOSE: Clean, fresh, delicate, and floral, with memories of wild berries. Strawberry notes typical of the Garnacha grape.

PALATE: Dry and fresh, lively acidity, very agreeable to the palate, mild bitter hints, an uncharacteristically long finish in the mouth for a rosé.

PAIRING RECOMMENDATIONS: Lovely with raw, stewed or grilled vegetables, rice dishes. Also nice to drink between meals.

SERVING SUGGESTIONS: Between 7 ° and 9 °C. Preferably consumed one year following its elaboration.



VIÑA ZO

Garnach