

Viña Zorzal Lecciones de Vuelo 2019

Fredi Torres was our 2019 guest for Lecciones de Vuelo:

Thanks Fredi Torres for the wonderful lesson:

"Happiness and jokes are not at odds with seriousness or professionalism."

And many thanks for confirming to us that in the "Lecciones de Vuelo" project, there is definitely only room for great people with whom we share a beautiful friendship.

VITICULTURE & WINEMAKING: Fredi Torres & Viña Zorzal Wines

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

VINEYARD: Pontigos plot, many vines are ungrafted with an average age of 140 years old.

WINEMAKING:

Alcoholic fermentation in a 1000-liter tanks, 100% whole bunches, 5% of them were white varieties, using just indigenous yeast, malolactic fermentation and 15 months ageing in a 500-liter one years used french barrel and in a 700-liter concrete egg.

TASTING NOTES:

Colour: Clear, bright, mid-intensity, garnet colour.

Aroma: Clean and intense. Fruits of the forest and red fruit aromas with hints of earthiness and spice.

Palate: Dry and fresh, marked acidity. Broad and balanced, full and meaty with flavours of fruits of the forest and spice. Some attractive bitterness and green notes, characteristic of the grape variety. A wine with minerality and distinctive character. Persistent on the palate.

FOOD MATCHING: Pasta, pulses, cured meats and charcuterie and any type of grilled meat.

RECOMMENDATION: Serve at 14-16°C

