

## Viña Zorzal Señora de las Alturas 2019



With Señora de las Alturas we continue our series of wines focused on the terroir. We are located in Fitero, the only Navarran village belonging to the Iberian mountains, just in the geological separation between the Sierra de Cameros and the Ebro valley. Señora de las Alturas is a wine from Pontigos plot, one of our two plots with pre-phylloxera grenache vines. The phylloxera devastated our area in 1898, two years later the vineyards began to register, this plot dates from the first year of registration, from 1900 but we know that it may be 20 or 25 years older.

**VITICULTURE & WINEMAKING:** Mikel Sanz, 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.

**GRAPES VARIETIES:** 100% Garnacha

**VINES:** "Vino de parcela única", Pontigos plot, many vines are ungrafted with an average age of 140 years old.

**WINEMAKING:**

Hand harvesting of the best bunches in 15 kg boxes. Alcoholic fermentation with native yeasts in two 500 litre french oak barrels.

Malolactic fermentation and ageing for 15 months in two-year old 500 litre french oak barrels.

Gentle clarification and filtration, without stabilization.

**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