

Viña Zorzal Golerga 2020



Lerga used to be a village of historic importance for Garnacha from Navarra. Sadly, almost all of the vineyards have long disappeared.

Fate smiled upon us when we met Gonzalo, whose family has been heroic in caring for these old parcels instead of abandoning them.

We feel a responsibility to interpret everything that these incredible vines have experienced through this wine and are excited to share it. Long live Lerga, GO LERGA!

VITICULTURE&WINEMAKING: Gonzalo Ibarrola, Mikel Sanz, Javi Colio & Jorge Navascués

VINTAGE: 2020

It is a complex vintage, marked by a spring with higher temperatures than normal and above all, with very high relative humidity for a long time so there was a high risk for fungi attack such as mildew, which needs very specific conditions for their development. In our case, the early strategy worked very well, there was an extra effort in the vineyard management, It was a year of being very aware in the vineyard every day with the final result of a very fresh and good vintage.

GRAPE VARIETY: 100% Garnacha.

VINEYARD CLASSIFICATION: Lerga village wine.

WINEMAKING:

Blend of the different garnacha plots from Lerga village. Fermentation in concrete vats, ageing in concrete vats and 500-liters french oak barrels (2 years used).

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.