

Viña Zorzal Corral de los Altos 2019



Corral de los Altos was the second wine to be launched in our series of terroir-focused wines. This wine comes from the northern parcel, on rocky soil, located on the top of a high plateau where the northerly "cierzo" wind places a key role. Very different to the parcel located to its south, on clay-based soil, and separated from the first by native flora that we are actively recuperating.

VITICULTURE&ENOLOGY: 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.

GRAPE VARIETY: 100% Garnacha.

VINEYARD: 2,10 Ha, 43 años years old.

WINEMAKING:

Alcoholic fermentation in 3.000-liter stainless steel tanks, using just indigenous yeast, malolactic fermentation and 9 months ageing in 500-liter 2 years used french barrels.

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.