

## Viña Zorzal Malayeto 2020



Malayeto was the first wine to be launched in our series of terroir-focused wines.

From Fitero, the only place in Navarra located in the Iberian Mountains, just on the geological border between the Sierra de Cameros mountains and the Ebro river basin.

The Malayeto parcel is found at latitude of 42.05 and an **altitude** of 520 metres, the soils are rocky and stony, with variegated clays (heterogeneous), limestone and composite soils. These characteristics, in conjunction with the continental climate, mean that the roots have to burrow deep into the soil to find water.

We are working on improving the biodiversity of this vineyard, as well as taking active steps to recuperate the native flora. Along with sustainable viticulture practices, these factors define the unique terroir of a sole plot of land.

**VITICULTURE&WINEMAKING:** Mikel Sanz, Javier Colio & Jorge Navascués

**HARVEST:** 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:** 2,39 Ha, 40 years old aprox

**WINEMAKING:**

Alcoholic fermentation in stainless steel and concrete vats, using just indigenous yeast, malolactic fermentation and 9 months ageing in 500-liter 2 years used french barrel and in 4.500-liter wooden tank.

**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.