

## Viña Zorzal Graciano 2020

VIÑA ZORZAL, which has just celebrated its 30th anniversary, is located in the heart of Navarra's Ribera Baja region, in the centuries-old village of Corella.

VIÑA ZORZAL GRACIANO 2020. Our graciano vineyards have unique quality factors: They are in the hills, border between Ebro valley and Iberian mountains: Vines in higher altitude, continental climate and stony soil. The wine is *the result of a clear commitment to respect our tradition with local grapes such as Graciano, and a concern for the environment through the use of organic production techniques*. This is the product of two generations of the Sanz family's profound knowledge of what their land can produce.

**VITICULTURE&WINEMAKING:** Mikel Sanz & Julio Prieto, 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% Graciano.

**VINEYARD:** Village wine from Corella.

**WINEMAKING:**

Hand-harvested. Light maceration at 8°C. Fermentation in 15,000-liter stainless steel vats. Very soft pump over. Malolactic fermentation of 25% in new French tight-grain oak barrels with the remainder in stainless steel. Subsequently aged for 9 months on its lees in French oak barrels (toasted medium-plus). Gently clarified and lightly filtered.

**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.

