## Viña Zorzal Cuatro del Cuatro 2020

Viña Zorzal Cuatro del Cuatro is a tribute to our father, Antonio, the man who created our Brand. A singular wine which embodies the character, identity and expression of graciano: a varietal that fascinated him throughout his life. The wine is an attempt to transmit all the power and passion that has driven us throughout the years. Very limited production.

VITICULTURE and WINEMAKING: Mikel Sanz & Julio Prieto, Jorge Navascués & Javi Colio.

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.

**GRAPES VARIETIES: 100% Graciano.** 

**VINES:** 43year-old vines from our own vineyards in Ombatillo (Corella).

**WINEMAKING:** Hand harvesting of the best bunches of our Corella graciano in 8kg crates. Alcoholic fermentation, with native yeasts, in 500 litre French, oak barrels.

Malolactic fermentation and ageing for 12 months in two-year old, 300 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: pastas, pulses, cured meats and charcuterie and any type of grilled meat.

**RECOMMENDATION:** Serve at 14-16°C



