

## Viña Zorzal Bakan 2022

**Mazuela was a great, unique variety; and a majority planting in Navarra.**

**But it disappeared almost 100%.**

**Bakan is one expression of the few historical plots of this ancient variety.**

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

**VINTAGE:** 2022

We are facing a very warm vintage (but good for mazuela!). Despite being a dry vintage, the few rainy days were very well distributed and the vineyard did not suffer so much water stress. We harvested the grapes earlier than ever to keep low ph and freshness.

**GRAPE VARIETY:** 100% Mazuela.

**VINEYARD:** Single vineyard wine. Bush vines in Pontigos (Fitero)

**WINEMAKING:**

Fermentation in 1000-L open tank, 20% whole bunches.  
12 months ageing in 500-L french oak barrels, one year 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 o and 18 oC.

