

VINA ZORZAL CUATRO DEL CUATRO



GRAPE VARIETIES

100% Graciano

SOIL

Limestone-rich stony soils.

VINIFICATION

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.

THE VINEYARDS

37year-old vines from our own vineyards in Ombatillo (Corella)



TASTING NOTES.

Clear, bright, mid-intensity, garnet colour. Clean and intense nose with fruits of the forest and red fruit aromas with hints of earthiness and spice. Super perfumed with an abundance of flowers.

The palate is dry and fresh, with marked acidity. Broad and balanced, full and meaty with flavours of fruits of the forest and spice.

A wine with minerality and distinctive character. Elegant & persistent with super fine tannins.