

VINA ZORZAL GARNACHA



GRAPE VARIETIES

100% Garnacha

SOIL

“Vino de comarca histórica” Grapes from Corella, Cintrúenigo, Fitero and Lerga. Bush vines with different altitude, climates and soils.

VINIFICATION

The grapes were harvested by hand when they reached optimum ripeness in each single vineyard. They were picked up and transported to the winery in small boxes. Soft pressing and pumping over.

THE VINEYARDS

The garnacha vineyards are in four different villages with different quality factors. The wine is the result of a clear commitment to respect our tradition with local grapes such as Garnacha, and a concern for the environment through the use of organic production techniques.



TASTING NOTES.

Clear, medium intensity, ruby colour wine. The nose is clean with high intensity aromas of red fruit such as raspberry, strawberry, red cheery, alongside black pepper and earthy notes.

The palate is dry and fresh, soft tannins and medium body. Red fruits flavours, mineral hints and a long finish.