

VINA ZORZAL MALAYETO



GRAPE VARIETIES

100% Garnacha

SOIL

Limestone-rich stony soils.

VINIFICATION

Early harvest, spontaneous fermentation with wild yeast in a combination of stainless steel and concrete and matured in 12 used 500-liter barrels and one 4,000-liter oak foudre for one year.

THE VINEYARDS

2.39 hectares of vines that are 43 years old, planted at 520 meters altitude on limestone-rich soils in the village of Fitero, on the same slope as their Corral de los Altos.



TASTING NOTES.

Medium intensity, ruby colour wine, with a bright clean nose, high intensity fresh aromas of black fruit such as blackberry, blackcurrant, also black pepper, cedar and earthy notes.

Dry and medium-bodied with great balance, finesse, freshness and acidity. It has good depth and a sense of good ripeness, this wine is serious, precise and long.