

## VINA ZORZAL NAT COOL



### GRAPE VARIETIES

100% Graciano

### SOIL

Stony soil.

### VINIFICATION

Hand-picked grapes. Exhaustive selection of grapes in the vineyard (knowing that the wine is 12%). 100% Destemmed grapes fermented with indigenous yeasts in concrete and stainless steel. It matured in concrete and one 500-liter barrel for six months.

### THE VINEYARDS

A Graciano plot located in Corella.



### TASTING NOTES.

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

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

Ideal accompaniment for cured ham, stews, game and meat dishes.  
Serve at a temperature between 16 ° and 18 °C.