

VIÑA ZORZAL Malayeto 2016



Malayeto was the first wine to be launched in our series of terroir-focused wines.

From Fitero, the only place in Navarra located in the Iberian Mountains, just on the geological border between the Sierra de Cameros mountains and the Ebro river basin.

The Malayeto parcel is found at latitude of 42.05 and an **altitude** of 520 metres, the soils are rocky and stony, with variegated clays (heterogeneous), limestone and composite soils. These characteristics, in conjunction with the continental climate, mean that the roots have to burrow deep into the soil to find water.

We are working on improving the biodiversity of this vineyard, as well as taking active steps to recuperate the native flora. Along with sustainable viticulture practices, these factors define the unique terroir of a sole plot of land.

VITICULTURE&ENOLOGY: Mikel Sanz & Julio Prieto, Fernando Pérez de Obanos & Jorge Navascués

HARVEST: 2016

2016 harvest was smaller due to the drought that characterized this vintage and the millerandage of garnacha grape. Yields were lower also in the other varieties. The drought was slightly relieved in mid-September, This rain and the beginning of cooler nights made the grapes undergo a great technological improvement. It was a slow and selective harvest. Grapes arrived in the winery in an excellent sanitary condition, so the quality factor of this vintage was clearly this natural selection that made the smaller amount of grapes harvested were of excellent quality.

GRAPE VARIETY: 100% GARNACHA

VINEYARD: 2,39 Ha, 35 years old.

WINEMAKING:

Alcoholic fermentation in 3.500-liter wooden tanks, using just indigenous yeast, malolactic fermentation and 9 months ageing in 300-liter 2 years used french barrels. 2 months refinement in 4.500-liter wooden tanks.

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 ° and 18 °C.

AWARDS:

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