

VIÑA ZORZAL Cuatro del Cuatro 2015



Viña Zorzal Cuatro del Cuatro is a tribute to our father, Antonio, the man who created our Brand. A singular wine which embodies the character, identity and expression of graciano: a varietal that fascinated him throughout his life. The wine is an attempt to transmit all the power and passion that has driven us throughout the years. Very limited production.

VITICULTURE and WINEMAKING: Mikel Sanz, Fernando Perez de Obanos & Jorge Navascués.

VINTAGE: 2015

Although bud break was a little late in this vintage, compared with the previous year, in April the development of the vine was very satisfactory and flowering was ahead of the usual cycle. The summer was very dry and hot, the rains in June were essential to minimise the effect of the heatwave that was affecting the vines.

In August the heat levels were much more moderate and the decisive month of September arrived bring lots of light and much lower temperatures.

The weather favoured the vegetative state of the vine, we suffered no infestations or disease and, as a result, had a good bud break and fruit set.

The fruit was harvested at its healthiest and at optimum ripeness, making 2015 an extraordinary year.

GRAPES VARIETIES: 100% GRACIANO

VINES: 37 year-old vines from our own vineyards in *Ombatillo* (Corella).

WINEMAKING: 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.

TASTING NOTES:

Colour: Clear, bright, mid-intensity, garnet colour.

Aroma: Clean and intense. Fruits of the forest and red fruit aromas with hints of earthiness and spice.

Palate: Dry and fresh, marked acidity. Broad and balanced, full and meaty with flavours of fruits of the forest and spice. Some attractive bitterness and green notes, characteristic of the grape variety. A wine with minerality and distinctive character. Persistent on the palate.

FOOD MATCHING: pastas, pulses, cured meats and charcuterie and any type of grilled meat.

RECOMMENDATION: Serve at 14-16°C



Cuatro del Cu

VIÑA ZORZAL