



Viña Zorzal “Señora de las Alturas” Navarra Tinto

Señora de las Alturas represents Viña Zorzal flagship garnacha. Deep, and more brooding than the Malayeto, it exhibits notes of dark cherry, pu-erh smoke and a touch of forest floor nuance. Outstanding with roasted meats or lentil based vegetarian dishes. 250 cases produced.

VARIETIES: 80% Garnacha - 20% Graciano

CLASSIFICATION: Navarra DO

VINE AGE: Granacha minimum vine age – 70 years / Graciano minimum vine age – 40 years

VINEYARD + SOILS: Gravel with sand and clay subsoil. From various plots planted to the oldest vines of Viña Zorzal.

FARMING: Organic

WINEMAKING: Hand harvested. Fermentation in open top french oak barrels (1 year) of 500L utilizing native yeasts. Wine transferred to french oak barrels of 225L (two years) to undergo malolactic fermentation.

AGING: 15 months in french oak barrels (2 years)

