



Viña Zorzal “Malayeto” Navarra Tinto

From a small plot of mature vines in a unique, high elevation district of Navarra. This vineyard always gives a beautiful expression of Grenache. Goblet trained vines, organic farming, restrained winemaking – all the right elements. This is also the first wine of the single vineyard project that Zorzal started back in 2013. It’s the gateway to the new Navarra. 900 cases produced.

VARIETIES: 100% Garnacha

CLASSIFICATION: Navarra DO

VINE AGE: 30 to 40 years

VINEYARD + SOILS: 2.3 hectare vineyard planted at 520 metres above sea level. Gravel topsoil with clay and sand subsoil.

FARMING: Organic

WINEMAKING: Hand harvested. Fermentation in french oak barrels of 2000L utilizing native yeasts. Wine transferred to used french oak barrels of 225L to undergo malolactic fermentation.

AGING: 9 months in 2 year old french oak barrels

