



# Spain, Bodegas Zorzal, Pequeñas Puertas, Jirafas, Navarra, Espagne, Blanc

Navarra, Spain

We are facing a historic vintage. The grapes were picked with an impeccable sanitary state, with ph lower than normal. Despite being a dry vintage, the rainy days were very well distributed and the vineyard did not suffer water stress.

#### **PRESENTATION**

During the harvest, the temperatures were very mild, and this helped even more to that sanitary state that has impressed us so much. As a negative point, we find a considerable production reduction compared to the previous year.

## LOCATION

VILLAGE: Cintruénigo. AREA: Alegas Altas. PLOT: La Carbonela.

## **TERROIR**

Clay Limestone

# WINEMAKING

100% oxidative spontaneous fermentation 100 in one 500-liter barrel and 100% reductive in a 700-liter concrete egg.

#### **AGEING**

Aged for two winters in one 500-liter barrel and one 700-liter concrete egg.

## VARIETAL

Viura 100%

#### GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

#### **SERVING**

12°C/54°F

# AGEING POTENTIAL

5 to 10 years

#### TASTING

Wine with a beautiful structure, vanilla, butter and spicies. The end is well balanced with the white fruit.

# FOOD PAIRINGS

Charcuterie, red meats, poultry.



