



# VIÑA ZORZAL GRACIANO



VINTAGE	2022
COUNTRY	Spain
REGION	Navarra
APPELLATION	Navarra
WINE TYPE	Red
VARIETIES	Graciano
ORGANIC	Organic
VINEYARD	Multiple plots in Corella where vines are at higher elevations and there is a more continental climate.
SOIL	Stoney and sedimentary soils.
VITICULTURE	Dry farming, grapes are hand harvested and no pesticides or fertilizers used.
VINIFICATION	Fermentation in large stainless steel vats, very soft pump overs. Malolactic fermentation of 25% in new French oak barrels and the remainder in stainless steel.
AGING	9 months on the lees in French oak barrels.
PRODUCTION	3,200 cases produced
ABV%	13.5%
BOTTLE UPC	608819523286
TI-HI	14 x 4



Brothers Xabi, Iñaki and Mikel Sanz created Viña Zorzal in 2007, taking advantage of their long history and tradition as a winemaking family in Correla, Navarra. Their family winery, Bodegas Correlana, had been run by their grandfather and father to great success in the region, and they became a reference point in the industry. But while the older generation had been more preoccupied with having a viable and commercial trade, the current one decided to take a holistic approach to agriculture, and make artisanal wines, focusing on single-parcels and single-vineyards, and on the terroir of Fitero, this subzone of the D.O. Navarra.

Their landscape differs from the much flatter areas of Navarra where Garnacha and Tempranillo are cropped in high volumes. Their vines grow on rocky and stony soils with variegated clays (heterogeneous), and limestone and composite soils. The fact that the clay-based soils are non-homogeneous makes them much more permeable and resistant to erosion than the soils of the Ebro Basin.

They own 40 hectares, 25 of which planted with the traditional Garnacha of the land. The wild bush vines are old, many centenarian, and are farmed organically. The remaining land is planted with Graciano (which quickly made their fame), Tempranillo, and some Garnacha Blanca and Chardonnay.

The wines are made in a remodeled part of the family's old winery, and the work in the cellar follows the work on the land, which they summarize here: "We practice low intervention, environmentally-friendly viticulture; we do not till the vineyards, and all processes are carried out manually; we use selected native plants for ground cover fertilizing with compost to improve the vine's resistance to diseases. This philosophy is carried through to the winery, where our wines ferment spontaneously. We avoid racking, and don't filter nor clarify. No additives are used, only a sufficient, moderate amount of sulphur."