

VIÑA ZORZAL



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Garnacha



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100% Garnacha. The fruit is sourced from four different villages within Navarra, all owned and farmed by brothers Xavi, Iñaki and Mikel Sanz. The wine ferments with indigenous yeasts in neutral tanks, capturing the purity of terroir and a bright red fruit character. This is the quintessential Spanish value, showing depth and complexity at a very low price. Organic Farming.

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