



VIÑA ZORZAL GARNACHA BLANCA



VINTAGE	2022
COUNTRY	Spain
REGION	Navarra
APELLATION	Navarra
WINE TYPE	White
VARIETIES	Garnacha Blanca
ORGANIC	Organic
VINEYARD	Multiple plots within the hills between the Ebro Valley and the mountains in Fitero.
SOIL	Stony, sedimentary soils
VITICULTURE	Dry farming, grapes are hand harvested and no pesticides or fertilizers used.
VINIFICATION	Cold-macerated, with free-run juice extracted after 12 hours of skin contact and fermented with indigenous yeasts.
AGING	Aged on the lees in a concrete tank, a foudre and 500-liter barrels for 6 months.
PRODUCTION	1,700cs produced
ABV%	13%
BOTTLE UPC	8414319002334
TI-HI	15 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."