

LA ZORRA

original 2017



Grape Varieties: Rufete and Tempranillo.

Winemaking Notes:

Grapes come from vines 60-plus years old, growing in a combination of slate, clay and granite soils. Table-sorted and destemmed followed by gentle crushing. The must is vatted and undergoes cold pre-fermentation maceration. Afterwards, spontaneous alcoholic fermentation occurs with native yeast for 12-13 days at a controlled low temperature (max 20 °C). After devatting and lightly pressing, malolactic fermentation occurs in stainless steel with select lactic bacteria for four weeks. The wine is barrel aged for 11 months in 50% French and 50% American oak, combining light- and medium-toasted barrels.

Bottling Date: February 2019. **A.B.V.:** 14%

Production 2017: 21.886 bottles (750ml)

Tasting Notes: Bright cherry with a tint of pomegranate. Crisp aromas, plenty of red fruit with light notes of oak, whose toastiness and elegance is reminiscent of sweet spices. Powerful, expressive, mature tannins and fruitiness with a long finish.

Award History.

91 Points Wine Advocate (Robert Parker) 2014

92 Points Peñín Wines of Spain Guide 2016

9/10 Points El País Weekly (Carlos Delgado) 2014

Recommended by Decanter World Wine Awards 2015

90 Vinous (Antonio Galloni & Stephen Tanzer). 2016

92 Points ABC Wine Guide 2017

91 Points James Suckling

91 Points Peñín Wines of Spain Guide 2017/18/19

90 Points Gourmets Guide to the Wines of Spain 2019/2020

91 Points Intervinos Guide 2019/2020

90 Points Peñín Wines of Spain Guide 2020

89 Points Wine Advocate (Robert Parker) 2020



Sold in cardboard cases of 12 bottles.

