

# LA ZORRA

## raro, 2018



**Grape Variety:** 100% Rufete

**Winemaking Notes:**

100% Rufete grapes from 60-plus-year-old vines grown in Garcibuey (slate and clay soils) and San Esteban de la Sierra (granite soils). Table-sorted and destemmed then gently pressed. 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 second-use French and American, medium-toasted, oak barrels. Finally, the wine is moved to stainless steel vats where it stays for 8 months, during which it is raked three times to improve clarity.

**Bottling Date:** August 2019.

**Production 2018:** 8.127 bottles (750ml)

**Drink at:** 14,5-15°C.

**A.B.V.:** 13%

**Tasting Notes:**

Colour: attractive and suggestive. Purple hues, bright and lively (“nearly fluorescent” is what Luis Gutierrez said). Subtle and unique aroma. Mature red fruit, dairy (cream) and floral. Green tea and infusion. Flavourful in the mouth, light, fresh and balanced with a persistent finish. Energetic acidity. Silky texture.

**Award History:**

91+ Points Wine Advocate (Robert Parker) October 2015

91 Points Peñín Wines of Spain Guide 2016 / 17 / 18

90 Points Vinous (Antonio Galloni & Stephen Tanzer) 2016

91 Points James Suckling, December 2016.

93 Points James Suckling, August 2018.

92 Points Intervinos Guide 2019

89 Points Wine Advocate (Robert Parker) December 2019

92 Points Peñín Wines of Spain Guide 2020

Sold in cardboard cases of 12 bottles.

