

LA ZORRA, selección especial 2016 special selection 2016



Grape Varieties: Tinto Aragonés (Tempranillo), Rufete and Grenache

Winemaking Notes:

Grapes harvested from 80-plus year-old vines grown on various plots and soils. Select vine orientation with strictly controlled yield. Late, manual harvest using 18kg crates. Table-sorted, and gently pressed. The must is vatted and undergoes cold pre-fermentation maceration. Prolonged alcoholic fermentation using native yeast in small, temperature-controlled, stainless steel vats favours polyphenol extraction. Malolactic fermentation takes place in French oak barrels. Aging occurs for 16 months in medium-toasted second-use barrels.

Bottling Date: May 2019.

Production 2016: 6,018 bottles / 750ml

Production: 17°C.

A.B.V.: 14%

Suggested Pairings: Meats, wild game and strong cheeses.

Tasting Notes:

Bright cherry colour with light tones of violet. Aromas of creamy oak and mature black fruit, mountain herbs, vanilla, dairy, toastiness and smooth cocoa. Tannic and structured on the palate, with silky and pleasant toastiness, with a lengthy and persistent finish.

Award History:

92 Points Wine Advocate (Robert Parker) October 2015

93 Points Peñín Guide 2015, 2016 and 2017

92 Points James Suckling, December 2016.

92 Points Intervinos Guide 2019/2020

91 Points Wine Advocate (Robert Parker) December 2019

91 Points James Suckling, 2019.

92 Points Peñín Guide 2018, 2019 and 2020

93 Points ABC Wine Guide 2017

Sold in cardboard cases of 12 bottles.

