



ZORZAL

VINEYARDS & WINERY



Field Blend



FIELD BLEND

Varieties: 60% Cabernet Sauvignon / 40% Malbec

REGION:

100% Gualtallary, Tupungato, Mendoza. Alluvial soils with high calcium carbonate content.

HARVEST:

The Malbec and Cabernet Sauvignon are harvested on the same day, by hand, in 16-kilo boxes, during the early hours of the morning.

WINEMAKING:

Destemmed by sending both varieties to a concrete pool.

ALCOHOLIC FERMENTATION:

Spontaneous with native yeasts at 24°C average.
Malolactic fermentation: YES

AGING:

In 228-litre French barrels, 3rd and 4th use, for 24 months.

TASTING NOTES:

View: bright red with violet hues

Nose: deep and complex with aromas of spices, pepper, field herbs and chalk.

Mouth: on the palate it has soft and fine tannins, very elegant, with balanced acidity and a long finish.



ANALYTICAL DATA:

Alcohol: 13,5%
Azúcar Residual: 1,73g/L
Acidez Total 5,5g/L

