

ZORZAL

VINEYARDS & WINERY



La Reina



Varieties: 100% Semillón

REGION:

La Arboleda, Tupungato, Mendoza. Deep, clay loam soils. Centennial vineyard, planted at 1100 meters above sea level.

HARVEST:

It is done by hand, in boxes of 16 kilos, during the first hours of the morning.

WINEMAKING:

Pressed with whole bunches in an oxidative way, followed by a disbursement prior to alcoholic fermentation.

ALCOHOLIC FERMENTATION:

Spontaneous AF with native yeasts, with an average temperature of 15oC.
Malolactic Fermentation: NO

AGING:

In French oak barrels, second use of 500 liters, for 12 months.

TASTING NOTES:

View: Bright with golden hues.
Nose: The nose is complex with floral notes and white fruits.
Mouth: Elegant with volume and a long finish, refreshing aftertaste with balanced acidity.

ANALYTICAL DATA:

Alcohol: 12%
Azúcar Residual: 1,5g/L
Acidez Total 5,3g/L

