

ZORZAL

VINEYARDS & WINERY



Varieties: 85% Cabernet Franc / 15 % Malbec

REGION:

Gualtallary, Tupungato, Mendoza. 5 year old espalier. Alluvial soil, with a large amount of sand on the surface, after two meters we find pebble stone with a high calcium carbonate content.

HARVEST:

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

WINEMAKING:

100% Destemmed in concrete pools.

ALCOHOLIC FERMENTATION:

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

AGING:

In 228 liter French barrels, 3rd, 4th and 5th use, for 36 months.

TASTING NOTES:

View: Brilliant red with nuances of violet.

Nose: Extremely complex, with a lot of minerals and a great presence of green capsicum and black pepper.

Mouth: Great volume, with plenty of edge and acidity, leading into a long, sweet finish.

ANALYTICAL DATA:

Alcohol: 13,5%
Residual Sugar: 1,6 g/L
Total Acidity: 5 g/L

