

# ZORZAL

VINEYARDS & WINERY

*Porfiado*



## PINOT NOIR

Variety: 100% Pinot Noir

### REGION:

Gualtallary, Tupungato, Mendoza. 70-year-old trellis with deep, alluvial soils, with organic matter.

### HARVEST:

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

### WINEMAKING:

20% whole cluster and the rest is destemmed, in concrete pools.

### ALCOHOLIC FERMENTATION:

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

### AGING:

Solera aged for 13 years, in 500-litre French barrels.

### TASTING NOTES:

View: bright red.

Nose: Elegant and highly complex, with aromas of spices, black fruits, black earth.

Palate: On the palate it is full-fledged, with texture and good acidity, obtaining a long persistent finish.



### ANALYTICAL DATA:

Alcohol: 12%

Residual Sugar: 1,4g/L

Total Acidity: 5,5g/L

