

ZORZAL

VINEYARDS & WINERY

EGGO 



EGGO BLANC DE CAL

Varieties: 100% Sauvignon Blanc

REGION:

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

HARVEST:

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

WINEMAKING:

Destemmed, sending the whole grains to the press in a reductive way, protecting with CO2 both the grinding and pressing process, the must is sent to an ovoid concrete tank.

ALCOHOLIC FERMENTATION:

Spontaneous with native yeasts at 15oC average.
Malolactic Fermentation: NO

AGING:

In concrete eggs for 11 months.

TASTING NOTES:

View: Bright with green tones.

Nose: The nose is austere, with mineral notes, herbs, wet stone.

Mouth: The wine enters with tension into the palate, with a very refreshing and saline aftertaste.
Long finish.

ANALYTICAL DATA:

Alcohol: 12%
Azúcar Residual: 1g/L
Acidez Total 6,5g/L

