

ZORZAL

VINEYARDS & WINERY

EGGO 



EGGO FILOSO PINOT

Variedad: 100% Pinot Noir

REGION:

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

HARVEST:

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

WINEMAKING:

100% carbonic maceration. Whole bunches are placed inside the concrete egg.

ALCOHOLIC FERMENTATION:

Spontaneous AF with native yeasts at an average temperature of 24°C. Once the AF is finished, the clusters are pressed and the extracted wine is taken back to the concrete egg.

Malolactic Fermentation: YES

AGING:

In concrete eggs for 10 months.

TASTING NOTES:

View: bright with a faint red color.

Nose: aromas of red fruits, with mineral notes, gunpowder and graphite.

Palate: in the mouth it is fluid with textures, persistent and with a long finish.



DATOS ANALÍTICOS

Alcohol: 11%
Azúcar Residual: 1,13g/L
Acidez Total 5,14g/L

