

ZORZAL

VINEYARDS & WINERY

The logo for EGGO, featuring the word "EGGO" in a bold, white, sans-serif font, followed by a stylized white egg shape with a grid pattern.

EGGO FRANCO

Variedad: 100% Cabernet Franc

REGION:

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

HARVEST:

It is made 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:

Colour: Bright red color with violet hues.

Aroma: Spicy aromas, pepper, with some mineral notes.

Flavor: The palate is vibrant and textured, with friendly tannins and a long finish.



DATOS ANALÍTICOS

Alcohol: 14%

Azúcar Residual: 1,8g/L

Acidez Total 5,2g/L

