

ZORZAL

VINEYARDS & WINERY

EGGO 



EGGO TINTO DE TIZA

Variedad: 100% Malbec

REGIÓN:

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

COSECHA:

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

ENCUBADO:

100% destemmed in concrete eggs.

FERMENTACIÓN:

Spontaneous with native yeasts at 24oC average. Once the AF is finished, the wine obtained (flower and press) is taken back to the concrete egg.

Malolactic fermentation: YES

CRIANZA:

In concrete eggs for 10 months.

NOTAS DE CATA:

View: Bright red color with violet hues.

Nose: floral aromas, native herbs and minerals, with a chalky character.

Mouth: Elegant on the palate, with a fine texture, vibrant tannins, good acidity, and a long finish.



DATOS ANALÍTICOS

Alcohol: 14%

Azúcar Residual: 1,8g/L

Acidez Total 5,2g/L

