

# ZORZAL

VINEYARDS & WINERY



## GRAN TERROIR CABERNET FRANC

Variety: 100% Cabernet Franc

### REGION:

100% Gualtallary, Tupungato, Mendoza. Sandy - alluvial soils with a high content of calcium carbonate.

### HARVEST:

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

### WINEMAKING:

In concrete pools with a CO2 saturated environment. 20% was vatted with whole bunches; the rest destemmed.

### ALCOHOLIC FERMENTATION:

Spontaneous with native yeasts at an average temperature of 24°C in a concrete pool.  
Malolactic Fermentation: YES

### AGING:

In French barrels of 228 liters for 10 months. 5% barrels are new, the rest of 3rd, 4th and 5th use.

### TASTING NOTES:

View: bright red color with violet hues. Nose: highly typical, notes of black and white pepper, bell pepper mixed with mineral notes. Mouth: vertical entry, with tension and nerve, long finish.

### DATOS ANALÍTICOS

Alcohol: 14%  
Residual Sugar: 1,73g/L  
Total Acidity: 5,10g/L

*Gran Terroir*

