

ZORZAL

VINEYARDS & WINERY



GRAN TERROIR CABERNET SAUVIGNON

Variety: 100% Cabernet Sauvignon

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 first hours of the morning

WINEMAKING:

Destemmed in concrete pools with a CO2 saturated environment.

ALCOHOLIC FERMENTATION:

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

AGING:

In neutral French barrels of 4th, 5th and 6th use, of 228 liters for 12 months.

TASTING NOTES:

View: bright red color with violet hues.

Nose: red fruits with notes of black and white pepper, spices with mineral notes.

Mouth: complex, with fine and juicy tannins, with a long finish.

Gran Terroir

DATOS ANALÍTICOS

Alcohol: 14,5%
Residual Sugar: 1,76g/L
Total Acidity: 5,81g/L

