

ZORZAL

VINEYARDS & WINERY



GRAN TERROIR CHARDONNAY

Varietal: 100% Chardonnay

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:

Direct pressing in an oxidative way. We send all the must to a stainless steel tank for its overflow prior to Alcoholic Fermentation.

ALCOHOLIC FERMENTATION:

Spontaneous with native yeasts at 19°C average in 500-liter French barrels. During the fermentation process and afterwards for 1 month, movement of lees is done.

Malolactic Fermentation: YES

AGING:

In 500 liter French barrels for 1 year. 50% 1st use barrels and 50% 2nd use barrels.

TASTING NOTES:

View: bright green with golden hues.

Nose: of great mineral complexity, with the presence of graphite, gunpowder, nuts.

Mouth: it is a wine of tension, fine textures and a very long finish.

Gran Terroir

DATOS ANALÍTICOS

Alcohol: 12,5%

Residual Sugar: 2,3g/L.

Total Acidity: 6g/L

