# ZORZAL

VINEYARDS & WINERY



## **GRAN TERROIR PINOT NOIR**

Variety: 100% Pinot Noir

## **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.

#### **IWINEMAKING:**

In concrete pools with a CO2. saturated environment. 30% was vatted with whole bunches; destemmed.

## ALCOHOLIC FERMENTATION:

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

#### AGING:

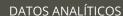
In French oak barrels of 228 liters for 12 months. 5% barrels are new, the rest of 3rd, 4th and 5th use.

## **TASTING NOTES:**

View: bright red color.

Nose: highly complex, with notes of black earth, graphite, gunpowder. Mouth: it is presented with a rough, biting, fine and elegant texture.





Alcohol: 12,5% Residual Sugar: 1,36g/L. Total Acidity: 5,4g/L



