

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 24°C 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.

Gran Terroir

DATOS ANALÍTICOS

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

