

# ZORZAL

VINEYARDS & WINERY



## PARCELARIO CHARDONNAY

Variety: 100% Chardonnay

**VINEYARD:** Zorzal

**REGION:** Gualtallary

**HEIGHT:** 1350 msnm

**DRIVING SYSTEM:** Trellis system

**SOIL:** Alluvial with high calcium carbonate content.

**HARVEST:** Direct oxidative pressing with whole clusters, without SO<sub>2</sub> or CO<sub>2</sub> protection

**ALCOHOLIC FERMENTATION:** Spontaneous with native yeasts at an average temperature of 17°C.

**AGING:** 80% in French barrels of 500 liters of 2nd use and the other 20% in cement egg for a year.

### CATA'S NOTES:

**View:** bright green with golden hues

**Aroma:** on the nose is very austere and mineral, with aromas of graphite and mountain herbs

**Mouth:** in the mouth it enters agile, with nerve and tension, of great salinity and a rich acidity that makes it eternal.

### DATOS ANALÍTICOS

Alcohol: 11,8%

Residual Sugar: 1,73g/L

Total Acidity: 5,10g/L

