

ZORZAL

VINEYARDS & WINERY



PARCELARIO MALBEC

Variety: 100% Malbec

VINEYARD: Zorzal

REGION: Gualtallary

HEIGHT: 1350 msnm

DRIVING SISTEM: Trellis system

SOIL: Alluvial with high calcium carbonate content

HARVEST: Manual in boxes of 16 kg.

ALCOHOLIC FERMENTATION: Spontaneous with native yeasts at an average temperature of 25°C.

MACERATION: 25 days with skins

AGING: 30% in French barrels of 500 liters neutral barrels and the other 70% in cement egg for a year.

CATA'S NOTES:

View: Deep bright red

Aroma: On the nose is very austere and mineral, with aromas of mountain herbs, chalk, wet cement

Mouth: Good volume, with nerve and calcareous texture, very fluid fine and elegant.



DATOS ANALÍTICOS

Alcohol: 14%

Residual Sugar: 1,73g/L

Total Acidity: 5,10g/L

