

ZORZAL

VINEYARDS & WINERY



Terroir único



CABERNET FRANC

Variety: 100% Cabernet Franc

REGION:

100% Gualtallary, Tupungato, Mendoza. Alluvial soils with a high content of calcium carbonate.

HARVEST:

It is done by hand in 16kg boxes.

WINEMAKING:

Fermented in concrete tanks with 15% whole clusters. Spontaneous fermentation with native yeasts. The fermentation temperature ranged between 22 and 25 C and lasted 10 days. The total maceration time with skins was 20 days.

ALCOHOLIC FERMENTATION:

It was a warm and dry vintage. We obtained naturally healthy clusters and reached an optimal harvest point with a great balance between acidity and sugar, and high polyphenolic power. This resulted in wines with good body and acidity, with excellent aging potential across all wines.

AGING:

Aged in concrete tanks for 4 months.

TASTING NOTES:

View: Bright and intense deep red color, with violet hues.

Nose: Of unmatched purity, showing its true character. Super complex and authentic, displaying aromas of spices, black pepper, white pepper, and red bell pepper.

Mouth: It has a nervy and tense entry, with good mouthfeel and fine, very pleasant texture. The acidity brings freshness and juiciness, leading to a long finish with a slight salinity.

ANALYTICAL DATA:

Alcohol: 13,7%
Residual Sugar: 3,90g/L
Total Acidity: 4,80g/L

