

ZORZAL

VINEYARDS & WINERY



Terroir único



CABERNET SAUVIGNON

Variety: 100% Cabernet Sauvignon

REGION:

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

HARVEST:

It is made by hand, in boxes of 16 kilos, during the first hours of the morning.

WINEMAKING:

It is incubated reductively. 20% of the volume is whole bunch, rest destemmed.

ALCOHOLIC FERMENTATION:

Spontaneous with native yeasts at an average 24°C. Once the AF is finished, the pomace is pressed and all the wine is put together in a concrete pool for aging.
Malolactic Fermentation: YES

AGING:

In concrete pools for approximately 6 months.

TASTING NOTES:

View: Bright red color.

Nose: The nose is very fresh, spicy with notes of white pepper, green pepper.

Mouth: enters with good freshness and kindness, textured presence, long finish.

ANALYTICAL DATA:

Alcohol: 14%
Residual Sugar: 1,91g/L
Total Acidity: 5,81g/L

