

# ZORZAL

VINEYARDS & WINERY



## *Terroir único*



### CHARDONNAY

Variety: 100% Chardonnay

#### 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.

#### WINEMAKING:

Direct oxidative press. Previous overflow. Alcoholic fermentation protected with CO2 and sulphates.

#### ALCOHOLIC FERMENTATION:

Spontaneous with native yeasts at an average 13°C. Once the AF is finished, it is clarified, stabilized, filtered and bottled.  
Malolactic Fermentation: NO

#### AGING:

In stainless steel tanks, for 2 months.

#### TASTING NOTES:

View: bright green with golden hues.  
Nose: the nose is austere, with mineral notes combined with tropical fruits and field herbs.  
Mouth: firm entry, with good volume and texture, a long and salty finish.

#### ANALYTICAL DATA:

Alcohol: 13%  
Residual Sugar: 0,58g/L  
Total Acidity: 5,32g/L

