

ZORZAL

VINEYARDS & WINERY



Terroir único



MALBEC

Variety: 100% Malbec

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:

It is incubated in a reductive way. 20% of the volume is with whole bunch, the rest is destemmed.

ALCOHOLIC FERMENTATION:

Spontaneous with native yeasts at 24°C average in concrete basins. Once the FA is finished, the pomace is pressed and all the wine is gathered in a concrete basin for its aging. Malolactic Fermentation: YES

AGING:

In concrete pools for approximately 6 months.

TASTING NOTES:

View: bright red color.

Nose: very fresh on the nose, with black fruits, lavender, some gunpowder and black earth.

Mouth: round breadth, fine tannins that give it a certain texture, juicy and fresh finish.

ANALYTICAL DATA:

Alcohol: 14%
Residual Sugar: 1,61g/L.
Total Acidity: 5,21g/L

