

# ZORZAL

VINEYARDS & WINERY



## *Terroir único*



### PINOT NOIR

Variety: 100% Pinot Noir

#### 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. 30% of the volume is whole bunch, the rest is 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, with red fruits, some gunpowder and black earth.

Mouth: it is fine textured, biting acidity, long and pleasant finish.

#### ANALYTICAL DATA:

Alcohol: 12%

Residual Sugar: 1,18 g/L.

Total Acidity: 5,4g/L

