

# ZORZAL

VINEYARDS & WINERY



## *Terroir único*



### PINOT NOIR ROSÉ

Variety: 100% Pinot Noir

#### REGION:

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

#### HARVEST:

Done by hand, in boxes of 16 kilos, during the first hours of the morning.

#### WINEMAKING:

Reductive direct press. We only take the flower must with its onion skin tone for subsequent alcoholic fermentation.

#### ALCOHOLIC FERMENTATION:

Spontaneous with native yeasts at an average of 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, onion skin.

Nose: The nose is mineral, with floral notes combined with red fruits.

Mouth: it is agile, with tension and vertical acidity and a persistent finish.

#### ANALYTICAL DATA:

Alcohol: 11%

Residual Sugar: 2,12g/L.

Total Acidity: 5.7g/L

