

ZORZAL

VINEYARDS & WINERY



Terroir único



SAUVIGNON BLANC

Variety: 100% Sauvignon Blanc

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:

Destemmed, sending whole grains to the press in a reductive way, protecting with CO2 both grinding and in the pressing process.

ALCOHOLIC FERMENTATION:

Prior deburring. Spontaneous fermentation with native yeasts at 13oC. 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: Austere, with mountain notes, such as herbs, wet stone, mineral.

Mouth: It enters with tension and liveliness due to its high natural acidity, fine and elegant texture, long finish and very refreshing aftertaste.

ANALYTICAL DATA:

Alcohol: 12%

Residual Sugar: 1,53g/L.

Total Acidity: 6g/L

