

ZORZAL

VINEYARDS & WINERY



EGGO



EGGO Tinto de Tiza 2017

Variety: 100% Malbec

VINEYARD:

The vineyards are in the zone of Gualtallary, Tupungato. The vines are tall espaliers, 7 to 10 years old. Temperatures fluctuate between 35°C (in the day) and 20°C (at night).

HARVESTING:

Manual in 16-Kilo crates, all at the same time of year.

WINEMAKING:

Alcoholic and malolactic fermentation take place in ovoid-shaped containers (EGGS) made of cement, without an epoxy-paint coating. Their shape helps us to keep the liquid constantly in movement, so making temperature control much better and achieving greater character and volume in the mouth, thanks to the fact that the lees remain always in suspension.

The wine is aged in the same container, with a view to conserving its authentic character, without interference from any input, such as oak, from another terroir.

TASTING NOTES:

Colour: intense red color, deep, with touches of violet.

Aroma: deep, intense and complex, with the aromas typical of Gualtallay, such as chalk, wet cement and minerals.

Flavour: with great structure and volume and a silky body with textured tannins, the acidity gives plenty of freshness, making it a very direct wine.

EGGO
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TINTO DE TIZA

Es mi ego encarnado,
de luces y sombras creado

ZORZAL

Tupungato - Mendoza
Wine of Argentina

ANALYSIS:

Alcohol: 14%
Residual Sugar: 2,05 g/L.
Total Acidity: 5.30

