

ZORZAL

VINEYARDS & WINERY



Porfiado



PINOT NOIR 2010

Variety: 100% Torrontes

VINEYARD:

The vineyards, which are 30 years old, are situated in the low part of Tupungato. The day and night-time temperatures vary from 35° to 17° C.

HARVESTING:

Carried out manually using 16 Kg. crates.

PREPARATION:

The clusters are pressed to enable all the juice to be extracted. This is then placed in a stainless steel tank to remove the sediment prior to alcoholic fermentation. Cold maceration lasting 15 days then takes place, followed by yeast inoculation. Fermentation temperatures oscillate between 8 and 10° C. There is no malolactic fermentation, but sulphite treatment takes place at 30 ppm and the wine is filtered through plates and finally bottled.

TASTING NOTES:

Colour: Pale, shining, steely green.

Aroma: Explosive, floral, tropical fruit.

Flavour: Very fresh on entry, with great volume and very good acidity, leading into a very long finish.



Analysis:

Alcohol: 14%

Residual Sugar: 1.61 gr/lit

Total Acidity: 5.17

Container:

Short conical Burgundy
bottle with 750cc capacity.

