

ZORZAL

VINEYARDS & WINERY



Terroir único



CHARDONNAY 2013

Variety: 100% Chardonnay

VINEYARD:

The vineyards are situated in the low part of Tupungato. They have 7-year-old tall espaliers and the day and night-time temperatures oscillate between 35° and 17° C.

HARVESTING:

Carried out manually, at the same time of year, 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 for sediment removal. Cold maceration lasting about 12 days then takes place, followed by alcoholic fermentation with selected yeasts. The fermentation temperature oscillates between 10 and 12° C. 10% of the total volume is extracted prior to alcoholic fermentation and fermented in new casks made of French oak, followed by malolactic fermentation. This volume is added to the other, achieving a Chardonnay that is fresh but also has the required elegance. Sulphite treatment takes place at 30 ppm and the wine is filtered through plates and finally bottled.

TASTING NOTES:

Colour: golden tones with highlights of brilliant green.

Aroma: highly typical of the variety: tropical fruits and green bananas with a delicate scent of vanilla.

Flavour: fresh on entry, broadening out alluringly in the mouth, very well balanced with its natural acidity and with a medium-strength finish.



Analysis:

Alcohol: 13%
Residual Sugar: 2.17 gr/lit
Total Acidity: 4.8

Container:

Short conical Burgundy
bottle with 750cc capacity.

