

ZORZAL

VINEYARDS & WINERY



Terroir único



PINOT NOIR 2016

Variety: 100% Pinot Noir

VINEYARD:

The vineyard where this variety is grown is situated 1300 metres above sea level. It is a young vineyard, planted on chalky soils, with a very pronounced slope. This helps to keep the ground healthy, because there is no accumulation of water or frosts. The climate is mountainous, so we have a very wide temperature range, resulting in grapes with thicker skins.

HARVESTING:

Carried out manually at the same time of year using 16 Kg. crates.

PREPARATION:

The grapes are placed in cement tanks, with 80% crushed and the other 20% as whole clusters. The container is filled by gravity, in other words, there is no pumping at any time, which means that the grapes reach their fermentation site practically intact. A cold maceration lasting about 4 days is carried out, and then Alcoholic Fermentation begins with indigenous or autochthonous yeasts. During this fermentation, the skins are tamped (pillage) 3 times a day. Malolactic fermentation is carried out and then the wine is treated with sulphites at 30 ppm., filtered through plates, and finally bottled.

Malolactic fermentation then takes place. Sulphited at 30 ppm. Filtered through plates.

TASTING NOTES:

Colour: delicate violet-red colour.

Aroma: outstanding in this vintage are red fruits blended with minerals, herbs, gunpowder and graphite.

Flavour: very smooth and fresh in the mouth, thanks to its acidity; fluid and very silky with a long finish.



PINOT NOIR
GUALTALLARY - TUPUNGATO
WINE OF ARGENTINA

Analysis:

Alcohol: 13%
Residual Sugar: 1.5 g/L.
Total Acidity: 4.61

