

ZORZAL

VINEYARDS & WINERY



Terroir único



SAUVIGNON BLANC 2016

Variety: 100% Sauvignon Blanc

VINEYARD:

The vineyards are in Gualtallary. This is a mixture from 3 different vineyards with distinct altitudes and soils, varying between 1,300 and 1,600 metres above sea-level and combining sand, stones and chalk.

HARVESTING:

Carried out manually using 16 Kg. crates. Harvesting was carried out in 5 stages, from the first colouration stage to full ripeness, achieving the exact balance in acidity and volume in the mouth.

PREPARATION:

In this case, unlike the 2014 harvest, some crops were fermented separately and in different containers. The 1st and 2nd crops, from the vineyard at 1,300 metres above sea-level, which has sandier soil, were fermented together first in stainless steel at a temperature of 13° C. The 3rd and 4th crops from the more chalky and stony soils were fermented second, while the 5th crop, from the vineyard located 1,600 metres above sea-level, was fermented last of all. The different crops were then combined to produce this wine. Malolactic fermentation is prevented by cold and sulphurs and the wine is then filtered to sterilise it and bottled.

TASTING NOTES:

Colour: delicate and shining to look at, with nuances of steely-green.

Aroma: plenty of refreshing mineral intensity with touches of wet stones and herbs, with a few touches hints of rue. Very complex.

Flavour: fresh and intense on entry, with good nerve. Its natural acidity makes it a very fresh wine, and the finish is very long.



Analysis:

Alcohol: 12%
Residual Sugar: 1.6
Total Acidity: 6.38 gr/lit

