

ZORZAL

VINEYARDS & WINERY



Field Blend



FIELD BLEND 2016

Varieties: 60% Cabernet Sauvignon / 40% Malbec

VINEYARD:

The vineyards are in the Gualtallary, Tupungato zone. Both have tall espalier systems, 7 to 10 years old. Temperatures oscillate between 35° C in the daytime and 20° C at night.

HARVESTING:

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

PREPARATION:

The two varieties are prepared together; the crushing process of both varieties is carried out on the same day and a stainless steel tank is then filled. A cold maceration lasting approximately 12 days takes place and then alcoholic fermentation begins with indigenous or autochthonous yeasts, reaching a maximum temperature of around 30°C. After alcoholic fermentation, the wine is removed from the tank to fill once-used casks (70% French/30% American) and aged for between 18 and 20 months.

TASTING NOTES:

Colour: intense, deep red, with shades of violet.

Aroma: deep and complex, with a predominance of red fruits combined with notes of red peppers: subtlety and elegance, with a hint of vanilla and coconut.

Flavour: great structure and volume, a silken body with textured tannins: the acidity adds great freshness, making this a very direct wine.



Analysis:

Alcohol: 14%
Residual Sugar: 1,35g/L.
Total Acidity: 5,82

