

ZORZAL

VINEYARDS & WINERY



GRAN TERROIR CABERNET SAUVIGNON 2012

Variety: 100% Cabernet Sauvignon.

VINEYARD:

Tall 15-year-old espaliers located in Gualtallary, Tupungato at 1250 metres above sea-level. The soil contains a mix of stones and sand. In this zone we have temperature swings of between 15-18°C of difference between day and night at the time of year when the grapes are ripening.

HARVESTING:

By hand in 16 kg crates. 50% of leaves and stems are placed in the tank together with the skins and pips.

PREPARATION:

Cold maceration is carried out for 15 days to intensify the fresh fruit and then fermentation takes place using indigenous yeasts at a maximum of 32°C.

TASTING NOTES:

Colour: deep, intense red.

Aroma: very complex and deep, somewhat mineral, floral with a touch of green pepper.

Flavour: the wine enters the mouth very confidently, with great structure and tension, pointed tannins, breadth and a very long finish.



Gran Terroir

Analysis:

Alcohol: 14.5%

Residual Sugar: 1.85 g/L.

Total Acidity: 5.29

Container:

Short conical Burgundy bottle with 750cc capacity.

