

ZORZAL

VINEYARDS & WINERY



EGGO



EGGO Blanc de Cal 2020

Variety: 100% Sauvignon Blanc

VINEYARD:

100% Gualtallary ALBO, Tupungato, Mendoza. Alluvial soils with a high content of calcium carbonate.

HARVEST:

Manual in boxes of 16 kilos, during the first hours of the morning.

WINEMAKING:

Destemmed, sending the whole grains to the press in a reductive way, protecting both the grinding and the pressing process with CO₂, the must is sent to an ovoid concrete tank.

ALCOHOLIC FERMENTATION:

Spontaneous with native yeasts at an average 15°C.
Malolactic Fermentation: NO

AGING:

In concrete eggs for 11 months.

TASTING NOTES:

View: bright with green hues.
Nose: the nose is austere, with mineral notes, herbs, wet stone.
Mouth: it enters with tension and liveliness due to its high natural acidity, with a long finish, with a very refreshing and saline aftertaste.

EGGO

BLANC DE CAL

Es mi ego encarnado,
de luces y sombras creado

ZORZAL

Tupungato - Mendoza
Wine of Argentina

ANALYTICAL DATA:

Alcohol: 11% v/v
Residual Sugar: 2 g/l.
Total Acidity: 6,266 g/l

