

ZORZAL

VINEYARDS & WINERY

Terroir único



CHARDONNAY 2020

Variety: 100% Chardonnay

REGION:

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

HARVEST:

It is done by hand, in boxes of 16 kilos, during the first hours of the morning.

PRESSING:

Oxidative direct press. Prior deburring Alcoholic fermentation protecting at that time with CO2 and sulphates.

ALCOHOLIC FERMENTATION:

Spontaneous with native yeasts at an average 13°C. Once the AF is finished, it is clarified, stabilized, filtered and bottled.
Malolactic Fermentation: NO

AGING:

In stainless steel tanks, for 2 months.

TASTING NOTES:

View: bright green with golden hues.

Nose: the nose is austere, with mineral notes combined with tropical fruits and field herbs.

Mouth: firm entry, with good volume and texture, a long and salty finish.



ANALYTICAL DATA:

Alcohol: 13,5%
Residual Sugar: 1.4 g/L.
Total Acidity: 8,81

