

# ZORZAL

VINEYARDS & WINERY

## *Terroir único*



### CABERNET SAUVIGNON 2017

Variedad: 100% Cabernet Sauvignon

#### REGION:

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

#### HARVEST:

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

#### WINEMAKING:

It is incubated reductively. 100% destemmed

#### ALCOHOLIC FERMENTATION:

Spontaneous with native yeasts at an average 24oC. Once the AF is finished, the pomace is pressed and all the wine is put together in a concrete pool for aging.  
Malolactic Fermentation: YES

#### AGING:

In concrete pools for approximately 6 months.

#### TASTING NOTES:

View: Bright red color.  
Nose: The nose is very fresh, with good varietal typicity, with notes of white pepper, green pepper combining spices and minerality.  
Mouth: enters with good freshness and kindness, textured presence, long finish.

#### ANALYTICAL DATA:

Alcohol: 13,5%  
Azúcar Residual: 2,37 g/L.  
Acidez Total: 5,43

