

ZORZAL

VINEYARDS & WINERY

Terroir único

PINOT NOIR ROSÉ 2022

Variety: 100% Pinot Noir

REGION:

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

HARVEST:

Done by hand, in boxes of 16 kilos, during the first hours of the morning.

WINEMAKING:

Reductive direct press. We only take the flower must with its onion skin tone for subsequent alcoholic fermentation.

ALCOHOLIC FERMENTATION:

Spontaneous with native yeasts at an average of 13oC. 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, onion skin.

Nose: The nose is mineral, with floral notes combined with red fruits.

Mouth: it is agile, with tension and vertical acidity and a persistent finish.



ANALYTICAL DATA:

Alcohol: 11%
Residual Sugar: 2,12 g/L.
Total Acidity: 5,7 g/L

