

ZORZAL

VINEYARDS & WINERY

Terroir único

SAUVIGNON BLANC 2018

Variety: 100% Sauvignon Blanc

VINEYARD:

The vineyards are located in Gualtallary. It is a mixture of 3 different vineyards, with different heights and soils, which are around 1,300 to 1,600 meters above sea level, combining sand, stones and calcium carbonate.

HARVEST:

By hand in 16 kg boxes. 5 harvest stages were carried out, from the embero to the most mature, achieving the right balance in acidity and volume in the mouth.

WINEMAKING:

Unlike the 2014 vintage, some vintages were fermented separately and in different vessels. The 1st and 2nd harvest, coming from the 1,300m vineyard with sandier soil, was first co-fermented in stainless steel at a temperature of 13°C. The 3rd and 4th harvest from more calcareous and stony soils was fermented in the 2nd term and the 5th harvest, from the vineyard located at 1,600 meters above sea level, was fermented last. Then the different harvests were blended to make this wine. Malolactic fermentation is avoided through cold and sulphur, then it is filtered to sterilize it and finally it is bottled.

TASTING NOTES:

Colour: at sight it appears delicate and bright, with steely green tones.

Aroma: a lot of refreshing intensity, mineral, wet stones and herbs are perceived, with some hints of rue. Very complex.

Taste: fresh, intense, with good nerve. Its natural acidity makes it a very fresh wine with a very long finish.



ANALYTICAL DATA:

Alcohol: 13,5%

Residual Sugar: 2.00

Total Acidity: 5,70 gr/ltr

