



# ZORZAL

VINEYARDS & WINERY

## *Terroir único*



### SAUVIGNON BLANC 2022

Variety: 100% Sauvignon Blanc

#### 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.

#### PRESSING:

Destemmed, sending whole grains to the press in a reductive way, protecting with CO2 both grinding and in the pressing process.

#### ALCOHOLIC FERMENTATION:

Prior deburring. Spontaneous fermentation with native yeasts at 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 with green hues.  
Nose: Austere, with mountain notes, such as herbs, wet stone, mineral.  
Mouth: It enters with tension and liveliness due to its high natural acidity, fine and elegant texture, long finish and very refreshing aftertaste.

#### ANALYTICAL DATA:

Alcohol: 12%  
Residual Sugar: 1,53  
Total Acidity: 6 gr/l

