

ZORZAL

VINEYARDS & WINERY

Terroir único



PINOT NOIR 2018

Variety: 100% Pinot Noir

VINEYARD:

The vineyard is located at 1,300 meters above sea level, it is a young vineyard planted in calcareous soils that has a very steep slope keeping it healthy by not accumulating water or frost. The climate is mountainous, so we have a wide temperature range, giving us grapes with thicker skins.

HARVEST:

By hand in boxes of 16 Kgs. at the same time.

WINEMAKING:

20% with whole bunches are vatted in cement tanks. The vessel is filled by gravity, that is to say, it is never pumped, ensuring that the grapes arrive at their place of fermentation practically intact. A cold maceration of approximately 4 days is carried out and then the alcoholic fermentation begins with indigenous or autochthonous yeasts. During this fermentation the skins are trampled (pillage) 3 times a day. Malolactic fermentation is then carried out. Sulphited at 30 ppm.
Plate filtering.

TASTING NOTES:

Colour: delicate purplish red.
Aroma: red fruits combined with minerals, herbs, gunpowder and graphite prevail in this harvest.
Taste: on the palate it is very soft and fresh thanks to its acidity, fluid and very silky with a long finish.



ANALYTICAL DATA:

Alcohol: 13%
Residual Sugar: 1,3 gr/ltr
Total Acidity: 5.10

