

# ZORZAL

VINEYARDS & WINERY



## *Terroir único*



### PINOT NOIR 2019

Variety: 100% Pinot Noir

#### **VINEYARD:**

The vineyard where this variety is grown is situated 1300 metres above sea level. It is a young vineyard, planted on chalky soils, with a very pronounced slope. This helps to keep the ground healthy, because there is no accumulation of water or frosts. The climate is mountainous, so we have a very wide temperature range, resulting in grapes with thicker skins.

#### **HARVESTING:**

Carried out manually at the same time of year using 16 Kg. crates.

#### **ALCOHOLIC FERMENTATION:**

The grapes are placed in cement tanks, with 80% crushed and the other 20% as whole clusters. The container is filled by gravity, in other words, there is no pumping at any time, which means that the grapes reach their fermentation site practically intact. A cold maceration lasting about 4 days is carried out, and then Alcoholic Fermentation begins with indigenous or autochthonous yeasts. During this fermentation, the skins are tamped (pillage) 3 times a day. Malolactic fermentation is carried out and then the wine is treated with sulphites at 30 ppm., filtered through plates, and finally bottled.

#### **TASTING**

Colour: delicate violet-red colour.

Aroma: outstanding in this vintage are red fruits blended with minerals, herbs, gunpowder and graphite.

Flavour: very smooth and fresh in the mouth, thanks to its acidity; fluid and very silky with a long finish.



#### **Analysis:**

Alcohol: 13%

Residual Sugar: -1.8 g/L.

Total Acidity: 5,25

