

ZORZAL

VINEYARDS & WINERY



EGGO Blanc de Cal 2016

Varieties: 100% Sauvignon Blanc

VINEYARD:

Part of two different vineyards; 70% is from Gualtallary at 1,450 meters above sea level and the remaining 30% from Tupungato at 1,200 meters above sea level.

HARVESTING:

By hand in boxes of 16 kilos, the same day in both vineyards.

WINEMAKING:

After pressing the grapes from both vineyards, the juices are combined in the cement egg and there is a waiting time for the alcoholic fermentation, carried out between 18° and 21° C, to start naturally. Once the fermentation is finished, part of the malolactic fermentation takes place. The wine is left in the same egg for at least five months, without separating it from the lees, which generates volume and widens its scope. It is bottled directly from the cement egg, without any type of intervention to stabilize or filter the wine.

TASTING NOTES:

Colour: light green, with golden hues.

Aroma: It has a great deal of character. Strong mineral intensity, like stone, grasses, rue and peas.

Flavor: unlike our Terroir Único, it has great volume and texture, with a high acidity that makes it very fresh and gives it a long finish. The flintiness is perceived strongly once again in the nose.



ANALYSIS:

Alcohol: 12.5%
Residual Sugar: 1,62 g/L.
Total Acidity: 6,14

