

# ZORZAL

VINEYARDS & WINERY



**EGGO**



## EGGO Bonaparte 2016

Variety: 100% Bonarda

### VINEYARD:

The vineyards are located in the area of La Arboleda, Tupungato. It is a vineyard of 60 years. The temperatures between day and night range from 35 ° C (day) to 20 ° C (night).

### HARVESTING:

Hand in boxes of 16 KG at the same time.

### WINEMAKING:

The processing makes in cement eggs. 100% destemmed. Fermentation occurs spontaneously with indigenous yeasts. Fermentation temperature ranges from 22 to 24°C. The extraction technique is with Pisage. Once the alcoholic fermentation is finished, the wine is kept with the skins for 15 days, completing a total of 30 days of maceration with skins from the incubation. Then the skins are pressed and all the wine is put together again in the eggs so that they spend there all the time of aging. The breeding time is 10 months in the same pot where it was fermented.

### TASTING NOTES:

Colour: Deep and shiny.

Aroma: In nose is the purity of the bonarda of height, showing like a wine of earth, floral and herval.

Flavor: enters the mouth with great fluency and tension. Compact in tannins and long end.

### ANALYSIS:

Alcohol: 13%  
Residual Sugar: 2,65 g/L.  
Total Acidity: 5,66

