

ZORZAL

VINEYARDS & WINERY



EGGO Filoso Pinot 2014

Varieties: 100% Pinot Noir

VINEYARD:

These grapes come from a plot in Gualtallary, specifically a limey patch in this plot. The grapes for this wine are selected carefully.

HARVESTING:

Manual in 16-Kilo crates.

WINEMAKING:

Whole grapes, with their stalks and without having been crushed are placed in the cement egg in order to produce an alcoholic fermentation inside the grape, known as carbonic maceration, thus obtaining much aromatic intensity and character. After the alcoholic fermentation, the grapes are pressed and the wine extracted is combined with the free-run juice. The egg is refilled and the liquid remains in it for at least six months. The bottling is made directly from the egg to the bottle, without any type of intervention to stabilize or filter the wine.

TASTING NOTES:

Colour: to the eye it appears somewhat opaque and light red.

Aroma: Super intense in the nose, with aromas of gunpowder, graphite and chalk. A wine in which the calcareous soil is perfectly distinct.

Flavor: In the mouth, enters with an incredible texture, electric and sharp (filoso in Spanish), like its name. Great finish and persistence.



ANALYSIS:

Alcohol: 13.5%
Residual Sugar: 1.8 g/L.
Total Acidity: 6.2

Container:
Burgundy bottle with
punt of 750cc

