

ZORZAL

VINEYARDS & WINERY



EGGO Franco 2016

Variety: 100% Cabernet Franc

VINEYARD:

These grapes come from north-west Gualtallary, at an altitude of 1,350 metres above sea-level. This is a micro-zone made up of alluvial soils with a large amount of calcium carbonate.

HARVESTING:

Carried out by hand in 16-kilo crates.

WINEMAKING:

The grapes are tanked in concrete eggs to allow alcoholic fermentation to take place. The native yeasts of the place are left to start working naturally. The egg makes it possible to avoid the need for numerous pump-overs to extract components such as anthocyanin and polyphenols. Thanks to its ovoid shape, everything inside is in constant movement, allowing gentler and more homogeneous extractions.

Once fermentation is complete, maceration with the skins takes place for 40 days and it is then removed from the tank. The wine finally achieved then returns to these eggs for ageing.

TASTING NOTES:

Colour: bright red with tones of violet.

Aroma: highly complex and mineral in the nose, with an obvious presence of herbal notes such as green pepper, in addition to black pepper.

Flavour: juicy and fluid in the mouth, with good structure and great acidity, giving it a particular freshness. Long finish in the mouth.

ANALYSIS:

Alcohol: 13.5%
Residual Sugar: 1.73 g/L.
Total Acidity: 4.65

