

ZORZAL

VINEYARDS & WINERY



Porfiado



Variety: 100% Pinot Noir
2do Corte

VINEYARD:

This wine is made from a crossing of 4 different harvests (2009, 2010, 2011 and 2012) coming from different vineyards, with soils, altitudes, and training systems in different directions. Some of them contribute more concentration in aromas and structures, while others provide elegance, smoothness and delicacy.

HARVESTING:

Carried out manually using 16 Kg. crates.

PREPARATION:

The clusters are pressed to enable all the juice to be extracted. This is then placed in a stainless steel tank to remove the sediment prior to alcoholic fermentation. Cold maceration lasting 15 days then takes place, followed by yeast inoculation. Fermentation temperatures oscillate between 8 and 10° C. There is no malolactic fermentation, but sulphite treatment takes place at 30 ppm and the wine is filtered through plates and finally bottled.

TASTING NOTES:

Colour: Pale, shining, steely green.

Aroma: Explosive, floral, tropical fruit.

Flavour: Very fresh on entry, with great volume and very good acidity, leading into a very long finish.



Analysis:

Alcohol: 13.5%
Residual Sugar: 2.4 g/L.
Total Acidity: 5.8

