

ZORZAL

VINEYARDS & WINERY



PIANTA O
2012



90% CABERNET FRANC – 5% MALBEC – 3% CABERNET SAUVIGNON – 2% SYRAH

VINEYARD

These grapes come from the north-west of Gualtallary, a micro-zone made up of alluvial soils with a large amount of calcium carbonate.

HARVESTING

By hand in 16-kg. crates.

VINIFICATION

The grapes are processed separately in concrete tanks, at different harvesting dates. The preparation technique during alcoholic fermentation is very simple. The temperature is allowed to rise naturally, as the wild yeasts begin to ferment the must, until it reaches 28°C. At this point we ensure that it does not rise any further by using temperature exchange plates located inside the tanks. Once fermentation is complete, 100% of the free-run wine is transferred directly to casks made of French oak (30% unused and 70% of 3rd or 4th use). There, malolactic fermentation takes place. When winter ends, the sediment is removed from all the casks and these are then refilled, so that the wine's 36-month ageing period can begin.

TASTING NOTES

Colour: brilliant red with nuances of violet.

Aroma: extremely complex, with a lot of minerals and a great presence of green capsicum and black pepper.

Flavour: great volume, with plenty of edge and acidity, leading into a long, sweet finish.



Alcohol: 14,5%
Residual Sugar: 2,25 gr/L
Total Acidity: 5,62