

ZORZAL

VINEYARDS & WINERY



Terroir único



CHARDONNAY 2017

Variety: 100% Chardonnay

VINEYARD:

The vineyards are in Gualtallary, 1,350 metres above sea-level. The soils are stony with a high chalk content.

HARVESTING:

Carried out manually, at the same time of year, 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 for sediment removal. Cold maceration lasting about 12 days then takes place, followed by alcoholic fermentation with selected yeasts. The fermentation temperature oscillates between 10 and 12° C. Sulphite treatment takes place at 30 ppm and the wine is filtered through plates and finally bottled.

TASTING NOTES:

Colour: golden tones with highlights of brilliant green.

Aroma: the mineral aspect stands out more obviously than the fruit, with herbal and citrusy aromas.

Flavour: fresh on entry, broadening out alluringly in the mouth, very well balanced with its natural acidity.

The finish in the mouth is of medium intensity.

Analysis:

Alcohol: 13%

Residual Sugar: 1.13 g/L.

Total Acidity: 4.81

