

ZORZAL

VINEYARDS & WINERY



Terroir único



MALBEC 2017

Variety: 100% Malbec

VINEYARD:

Tall 7-year old espalier-trained vineyard located in Gualtallary, Tupungato, at 1,350 metres above sea-level. The soil is a mixture of stones and sand, in a very chalky zone. In this area we have temperature swings of 15-18°C between day and night in the period when the grapes are ripening.

HARVESTING:

By hand in 16-Kilo crates.

PREPARATION:

Like our Sauvignon Blanc, this Malbec is produced on the basis of three different stages of crop. Cold maceration is carried out for 15 days to intensify the fresh fruit and the three crops are fermented separately with indigenous yeasts at a maximum of 28°C. Once fermentation is finished, the blending of these different crops takes place.

AGEING:

In concrete basins.

TASTING NOTES:

Colour: deep, shining red.

Aroma: very mineral, with strong evidence of calcareous soils, such as chalk.

Flavour: very fresh on entry, with great volume and texture. The tannins are somewhat edgy and the finish is a long one.

We recommend keeping for 5 years.



Analysis:

Alcohol: 13.5%

Residual Sugar: 1,80 gr/lit

Total Acidity: 5.36

