

ZORZAL

VINEYARDS & WINERY



Terroir único



MALBEC ROSÉ 2016

Variety: 100% Malbec

VINEYARD:

Tall 4-year-old espaliers, located in Gualtallary at 1,300 metres above sea-level.

HARVESTING:

By hand in 16-kilo crates.

PREPARATION:

After 18 to 24 hours of maceration with the skins, the juice alone is extracted at low temperature. It then rests for 2 to 6 days in a cold atmosphere to allow the heavy lees to decant. Fermentation is carried out using the same method as for the whites, at a low temperature (10 – 13°C), to preserve and concentrate the aromas.

BOTTLE:

Keeping for one year is recommended.

TASTING NOTES:

Colour: brilliant red.

Aroma: plenty of intense fruity strength in the nose, with aromas of strawberries, plums, cherries, fruit salads and flowers.

Flavour: very fresh on entering the mouth, with a repeat of the fruity sensation. It has a very good balance of acidity and a long finish.



Analysis:

Alcohol: 13.4 %
Residual Sugar: 1.2
Total Acidity: 5.90 gr/ltr

