

ZORZAL

VINEYARDS & WINERY



GRAN TERROIR PINOT NOIR 2013

Variety: 100% Pinot Noir.

VINEYARD:

The vineyards are situated in the low part of Tupungato, with 7-year-old tall espaliers. Day and night temperatures vary between 35°C (day) and 15°C (night). This produces thicker grape skins, and the resulting Pinot Noir has greater color and structure than average. The soil is sandy.

HARVESTING:

By hand in 16-Kilo crates all at the same time of year.

PREPARATION:

In 3rd-use open casks, with tamping or Pillage.

Then malolactic fermentation is carried out in 1st and 2nd-use casks from Burgundy, made especially for Pinot Noir, and the wine is aged in those same casks for 10 to 14 months.

Sulphited at 30 ppm.

Filtered through plates.

Bottled.

TASTING NOTES:

Colour: light red with violet tones.

Aroma: very floral and mineral, with great complexity contributed by its development in French oak barrels from Burgundy.

Flavour: enters with great strength and liveliness and with a smooth, textured palate. Great finish.



Gran Terroir

Analysis:

Alcohol: 14%
Residual Sugar: 1.73 g/L.
Total Acidity: 4.38

Container:
Burgundy bottle with
punt of 750cc

