

ZORZAL

VINEYARDS & WINERY



GRAN TERROIR PINOT NOIR 2014

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.

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: 13.5%
Residual Sugar: 1.56 g/L.
Total Acidity: 4.8

